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RECIPES

FOR USE IN

THE DINING SERVICE
DEPARTMENT

OF

THE PACIFIC TELEPHONE AND
TELEGRAPH COMPANY

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FOREWORD

The aim of the Telephone Company's dining service department is to provide employees with good, wholesome, well-cooked food at a low price. Dining Service Recipes are an outgrowth of the endeavor to maintain a high and uniform standard of service in all company operated dining rooms. These recipes have therefore been compiled for the use of matrons and other employees in the preparation of dining room menus.

These recipes have been prepared only after careful thought and experimentation, and it is believed that the most satisfactory results will be attained by closely conforming to instructions. However, suggestions for improvement, as well as for additional recipes which will be issued from time to time, will be welcomed and will be given proper consideration if submitted through the regular channels of organization to the Supervisor of Dining Service.

An effort has been made to make all directions as specific as possible. Definite measurements and careful observance of the proper method of preparation are absolutely essential in order to secure uniform results in cooking. In order to assist matrons to proportion accurately for both large and small quantities, the recipes have been prepared to show the exact amounts to be used for the various numbers of orders that ordinarily will be required.

This feature, together with the consistent use of the scales and standard measures provided for each lunch room, should enable matrons to maintain a high standard of accuracy. If this is done good cooking will be the result.

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HOW TO MEASURE

All measurements are level unless otherwise stated. Use only standard measures, cup, quart, gallon, sets of measuring spoons, etc. Fill the measure and level with a knife. Level by cutting off the top, not by packing or pressing ingredients.

Measuring Dry Ingredients. Flour, spices, baking powder, etc. Fill the measure lightly, do not pack, slightly round, and cut level with a knife.

Measuring Liquid Ingredients. Milk, extracts, etc. Fill the measure and level with a knife.

Measuring Fats. Lard, butter, etc., should be solidly packed into cup or spoon, then cut level with a knife.

To measure $\frac{1}{8}$ teaspoon, fill $\frac{1}{4}$ teaspoon, level with a knife and divide in half lengthwise.

Weighing is preferable to measuring for dry ingredients because of their difference in texture and tendency to pack. This will be particularly noticeable when measuring bran.

To simplify the handling of small amounts, flour and other powder materials are to be weighed before sifting.

While it is expected that in most cases the exact amounts specified in the recipes will be used, because of the variance of supplies furnished in different localities a few deviations may be necessary. The following are examples:

Eggs—Recipes are based on medium sized eggs known as large pullet eggs. In using large quantities, it is desirable to measure eggs, gauging one cup of eggs for every five called for.

Extracts—Difference in strength may change requirements.

Flour—Some flours may require more or less water than called for in the recipes.

Sugar—Some grades are sweeter than others, some grades are finer grained, consequently heavier.

Butter—In some localities, due to shape of mold, only 48 prints instead of 52 can be cut from a pound.

TABLE OF WEIGHTS AND MEASURES

3½ ounces Allspice.....	= 1 cup or 24 dessertspoons
2 ounces Allspice.....	= 14 dessertspoons
6¼ ounces Baking Powder.....	= 1 cup or 24 dessertspoons
2 ounces Baking Powder.....	= 7 dessertspoons
2 ounces Bran, Ralston's.....	= 1 cup or 22 dessertspoons
52 prints Butter.....	= 1 pound
2 prints Butter.....	= 1 dessertspoon
7½ ounces Butter, melted.....	= 1 cup
2 ounces Butter, melted.....	= 6½ dessertspoons or 13 teaspoons
4 ounces Cinnamon.....	= 1 cup
2 ounces Cinnamon.....	= 12 dessertspoons
3½ ounces Cloves, ground.....	= 1 cup
2 ounces Cloves, ground.....	= 13¼ dessertspoons
3 ounces Coconut, shredded.....	= 1 cup
5 ounces Cornstarch.....	= 1 cup
2 ounces Cornstarch.....	= 10 dessertspoons
5½ ounces Cornmeal.....	= 1 cup
2 ounces Cornmeal.....	= 9 dessertspoons
6 ounces Cream of Tartar.....	= 1 cup
2 ounces Cream of Tartar.....	= 8 dessertspoons
1 quart Cream, pastry.....	= 2⅔ quarts when whipped
1 quart Cream, whipped.....	= 16 automatic dishers No. 6 full
12 Eggs, medium (large pullets).....	= 10 known as large ranch eggs
5 Eggs, medium (large pullets).....	= 1 cup
1 cup Extract.....	= 24 dessertspoons
5 ounces Flour, family or pastry.....	= 1 cup
2 ounces Flour, family or pastry.....	= 10 dessertspoons
3½ ounces Ginger.....	= 1 cup
2 ounces Ginger.....	= 13¼ dessertspoons
7 ounces Lard, melted.....	= 1 cup
12 ounces Molasses.....	= 1 cup
4 ounces Nutmeg.....	= 1 cup
2 ounces Nutmeg.....	= 12 dessertspoons or 24 teaspoons
4½ ounces Raisins, seedless.....	= 1 cup
9 ounces Salt.....	= 1 cup
2 ounces Salt.....	= 5½ dessertspoons or 9 teaspoons
8 ounces Soda.....	= 1 cup
2 ounces Soda.....	= 6 dessertspoons or 12 teaspoons
2½ ounces Sugar, brown.....	= 1 cup
7 ounces Sugar, granulated.....	= 1 cup
2 ounces Sugar, granulated.....	= 6½ dessertspoons
6¼ ounces Sugar, powdered.....	= 1 cup
2 ounces Sugar, powdered.....	= 9 dessertspoons or 18 teaspoons
4½ ounces Walnuts, chopped.....	= 1 cup

CONTAINERS AND MEASURES AND THEIR EQUIVALENTS

2 teaspoons	= 1 dessertspoon	36 creamers	= 1 quart
48 teaspoons	= 1 cup	2 pints	= 1 quart
24 dessertspoons	= 1 cup	4 quarts	= 1 gallon
*16 tablespoons	= 1 cup	8 quarts	= 1 peck
* 3 teaspoons	= 1 tablespoon	16 ounces	= 1 pound
2 cups	= 1 pint		

*The tablespoon is not used as a standard measure in the following recipes but is included above as a matter of general information.

Automatic Dishers and Ladles

Automatic Dish No. 6.....	7½	= 1 quart
	30	= 1 gallon
Automatic Dish No. 10.....	11	= 1 quart
	44	= 1 gallon
Automatic Dish No. 12.....	13	= 1 quart
	52	= 1 gallon
Automatic Dish No. 16.....	17½	= 1 quart
	70	= 1 gallon
Automatic Dish No. 40.....	48	= 1 quart
	192	= 1 gallon
Standard Steel Ladle No. 1.....	3	= 1 quart
	12	= 1 gallon
Standard Steel Ladle No. 2.....	6	= 1 quart
	24	= 1 gallon
Standard Steel Ladle No. 3.....	11	= 1 quart
	44	= 1 gallon

1—CLAM CHOWDER

60 40 20 Orders

3	2	1	can whole clams, size 1 pound 6 ounces.
3	2	1	pint carrots cut into $\frac{1}{4}$ -inch pieces.
4½	3	1½	cups finely cut onions.
9	6	3	quarts boiling water for cooking onions and carrots.
3	2	1	quart uncooked potatoes, cut into $\frac{3}{4}$ -inch pieces.
3	2	1	pint concentrated or thick strained tomatoes.
6	4	2	quarts water for tomatoes.
¾	½	¼	teaspoon soda.
15	10	5	dessertspoons salt.
3	2	1	teaspoon white pepper.
3	2	1	quart milk.
1½	1	½	cup finely chopped parsley.
3	2	1	print butter.

Add boiling water to carrots and onions, cook for 25 minutes, add potatoes and cook all for 15 minutes more or until done. Add water to tomatoes, bring to boiling and add soda, salt and pepper. Cut the clams into 3 or 4 pieces. Add tomatoes and clams to the cooked vegetables. Then add hot milk, butter and parsley. Heat thoroughly but do not boil. Remove from fire. Do not keep covered as it may become too hot and curdle.

Serve with standard steel ladle No. 1.

2—CREAM OF POTATO SOUP

48 32 16 Orders

6	4	2	pounds peeled potatoes cut into 1-inch pieces or about
9	6	3	quarts peeled potatoes cut into 1-inch pieces.
3	2	1	pint thinly sliced onions.
3	2	1	cup celery cut into 1-inch pieces.
¾	½	¼	teaspoon celery salt—USE ONLY if celery is out of season.
3	2	1	gallon water for vegetables.
1½	1	½	gallon milk.
18	12	6	prints butter.
12	8	4	dessertspoons salt.
¾	½	¼	teaspoon white pepper.

Boil potatoes, onions and celery in water for about 25 minutes or until vegetables are very soft. Press through colander into a double boiler. Warm milk and add. Then add butter, pepper and salt.

Serve with standard steel ladle No. 1.

3—CREAM OF TOMATO SOUP

60	40	20	Orders
3	2*	1	gallon scalded milk.
3	2	1	quart water.
9	6	3	cans tomato soup, size 10½ ounces.
¾	½	¼	teaspoon soda.
12	8	4	dessertspoons salt.
1½	1	½	teaspoon white pepper.

Add water to tomatoes, bring to boiling, add soda and seasoning. Heat milk separately in a double boiler, bring to boiling, pour the tomatoes, etc., into it. Remove from fire immediately. Do not keep covered as it may become too hot and curdle.

Prepare in small amounts, as milk soups are best served as fresh as possible.

Serve with standard steel ladle No. 1.

4—OYSTER SOUP

36	24	12	Orders
3	2	1	can medium sized oysters, size 10 ounces.
6	4	2	quarts milk.
3	2	1	quart water.
3	2	1	print butter.
9	6	3	teaspoons salt.
¾	½	¼	teaspoon white pepper.

Put all the ingredients except oysters into a double boiler and bring to boiling. Add oysters and cook for about 3 minutes. Remove from fire immediately.

Serve with standard steel ladle No. 1.

5—PLANTATION SOUP

105	70	35	Orders
4½	3	1½	pints navy beans, or
3¾	2½	1¼	pounds navy beans.
1½	1	½	gallon cold water for cooking beans.
3	2	1	pint carrots cut into ¼ pieces.
2¼	1½	¾	cup finely chopped onions.
*4½	3	1½	pints boiling water for cooking vegetables.
9	6	3	quarts milk.
6	4	2	prints butter.
3	2	1	gallon soup stock.
1½	1	½	cup finely chopped parsley.
¾	½	¼	cup salt.
¾	¼	¼	teaspoon pepper.

*NOTE—It may be necessary to slightly vary this amount or add water to remaining liquid so as to have remaining amounts of liquid as required in directions below.

Soak beans over night. In the morning drain, add cold water and cook until thoroughly done. Then mash through a colander. Cook onions and carrots in water. When done there should be 1, 2 or 3 cups of water (liquid) remaining, depending on number of orders being cooked. Bring soup stock to boiling, add the cooked carrots and onions, add the milk **hot**, then add beans, butter, salt, and pepper and lastly the parsley. Bring all to boiling and remove from fire immediately.

Serve with standard steel ladle No. 1.

1—CODFISH CAKES

60	40	20	Orders
3	2	1	codfish brick, size 2 pounds.
2 1/4	1 1/2	3/4	gallon mashed potatoes.
3	2	1	pint milk.
3/4	1/2	1/4	cup finely chopped parsley.
9	6	3	prints butter.
1 1/2	1	1/2	cup finely chopped onions.
3	2	1	teaspoon salt.
3/4	1/2	1/4	teaspoon white pepper.

Pick codfish and soak *over night*. Drain and grind. Mix thoroughly with the above ingredients. Mold with automatic disher No. 6 and place in baking pans. Bake until well browned.

Serve with cream sauce on 6-inch plates. First put sauce on plate, then put cake into it.

Cream Sauce—See Section XII, Recipe No. 5.

Left-over. Can be used for stuffing bell peppers or tomatoes, or made into a fish loaf and served with tomato sauce.

2—CODFISH, CREAMED

66	44	22	Orders
3	2	1	codfish brick, size 2 pounds.
3	2	1	quart uncooked potatoes cut into 3/4-inch pieces.
3	2	1	pint chopped onions cut into 1/2-inch pieces.
3	2	1	quart water for vegetables.
3	2	1	quart milk.
9	6	3	prints butter.
2 1/4	1 1/2	3/4	cup cornstarch.
1 1/2	1	1/2	cup water to be mixed with cornstarch.
3/4	1/2	1/4	cup finely chopped parsley.
3	2	1	teaspoon salt.
3/4	1/2	1/4	teaspoon white pepper.

Soak codfish *over night*. Shred and boil for 15 minutes, then drain.

Boil onions and potatoes together in water for 15 minutes. Do not drain. Add codfish, milk, butter, salt and pepper. Bring to boiling, add cornstarch mixed with water. Again bring to boiling; boil 5 minutes.

Remove from fire, add parsley. Serve on 6-inch plates, using standard steel ladle No. 2.

3—CODFISH, CREAMED, WITH EGGS

Prepare and serve same as "Creamed Codfish." See Section III, Recipe No. 2. When adding parsley also add 4 hard-boiled eggs, each cut into 16 pieces for each codfish brick used, or for each 20 orders.

4—HALIBUT, FRESH COD, ETC.

(Baked or Fried.)

See "Salmon," Section III, Recipe No. 6.

5—OYSTER PATTIES

(Or Creamed Oysters on Toast)

114	76	38	Orders
6	4	2	cans oysters, size 10 ounces.
3	2	1	can peas, No. 2 size, 19 ounces.
$\frac{3}{4}$	$\frac{1}{2}$	$\frac{1}{4}$	cup finely chopped parsley.
$1\frac{1}{2}$	1	$\frac{1}{2}$	cup carrots, cut into $\frac{1}{4}$ -inch pieces.
$10\frac{1}{2}$	7	$3\frac{1}{2}$	pints milk.
$1\frac{1}{2}$	1	$\frac{1}{2}$	pint water.
6	4	2	prints butter.
3	2	1	cup cornstarch.
3	2	1	cup water to be mixed with cornstarch.
3	2	1	teaspoon salt.
$\frac{3}{4}$	$\frac{1}{2}$	$\frac{1}{4}$	teaspoon white pepper.
			Toast.

Put milk and water in a double boiler, add salt and pepper and bring to boiling. Cook the carrots separately. When done, drain. Mix cornstarch smooth with water as above and add to the milk. Again bring to boiling. Cook for 5 minutes. Add oysters, peas, carrots, parsley and butter. Reheat and remove from fire.

Patties. Serve warm. Have prepared with top cut open. Fill ladle with creamed oysters. Pour half the contents into the patty shell letting it run over the sides, then replace the top and pour the remainder over it.

On Toast. Keep only a small amount of toast made so as to serve it as fresh as possible. Serve one slice to the order, pouring one ladle full of oysters over the toast.

Serve on 5-inch plates, using standard steel ladle No. 3.

Left-over. Reheat and serve. If thick add a little milk.

6—SALMON, OR OTHER LARGE FISH, BAKED

Buy salmon, halibut, fresh cod and similar large fish, cleaned and trimmed. Trimmed means heads, tails and large fins removed.

Cut into thick oblong pieces averaging 3 to 3½ orders to the pound, according to the amount of bone in the fish. This is best done by first cutting the fish into 1- or 2-pound pieces and then dividing into orders, gauging the orders by gross weight.

Place in baking pans nearly filled with water, but not quite covering the fish, so as to allow the top to brown. Add small amount of salt and pepper and 1 flat dessertspoon of lard to each 15 orders. Place in oven and boil about 20 minutes or until done. When cooking salmon omit lard.

Serve on 6-inch plates, 1 piece to the order, with cream, egg or tomato sauce.

3 to 3½ orders to the pound.

SALMON, OR OTHER LARGE FISH, FRIED

Fish for frying should be sliced in uniform pieces averaging 3 to 3½ orders to the pound.

Serve on 6-inch plates without sauce.

3 to 3½ orders to the pound.

Left-over. Use for fish cakes or salad.

7—SANDABS OR SOLES WITH TARTAR SAUCE

Try to buy fish that will average 3 or 4 to the pound. Thoroughly wash and trim, leaving the heads on. Salt and pepper, roll in flour and fry in boiling oil. Use a frying pan or black iron baking pan and put in only enough oil to fry properly. About 1 cup of oil to 8 pounds of fish is sufficient. Save oil that is left to use again.

If the fish do not run the same in size, separate them into 2 lots. Serve the large fish first, then change the price on the menu and serve the smaller ones. If some of the fish run quite small, serve 2. All orders should be gauged:

3 to 4 orders to the pound.

Serve on 6-inch plates with 1 dessertspoon tartar sauce on the side of the plate.

TARTAR SAUCE—See Section XII, Recipe No. 8.

8--SARDINES ON LETTUCE, COLD

- 1 can soused sardines, Booth's or equal, oval cans, size 15 ounces, averaging 5 to 8 fish to the can.

Lettuce.

Serve sardine on a bed of lettuce on a 5-inch plate. If there are more than 5 fish to the can, divide them to the best advantage so as to obtain 5 orders.

5 orders.

Left-over sardines can be used for cold sandwiches.

9--SARDINES IN TOMATO SAUCE, HOT

(Hot Sardines in Tomato Sauce.)

- 1 can sardines in tomato sauce, Booth's or equal, oval cans, size 15 ounces, averaging 5 to 8 fish to the can.

Empty contents of can, including the sauce, into a small sauce pan and heat thoroughly. Open fish, bone and spread on a 5-inch plate. Pour over a small amount of the fish sauce. Prepare fish as ordered, *not in advance*, as they dry quickly.

If there are more than 5 fish to the can divide them to the best advantage so as to obtain 5 orders.

5 orders.

Left-over sardines can be used for cold sandwiches.

10—SHRIMPS, CREAMED

(Creamed Shrimps on Toast)

96	64	32	Orders
6	4	2	cans shrimps, size 8 ounces
3	2	1	can peas, No. 2 size, 19 ounces.
$\frac{3}{4}$	$\frac{1}{2}$	$\frac{1}{4}$	cup finely chopped parsley.
$1\frac{1}{2}$	1	$\frac{1}{2}$	cup chopped carrots, cut into $\frac{1}{4}$ -inch pieces.
$10\frac{1}{2}$	7	$3\frac{1}{2}$	pints milk.
$1\frac{1}{2}$	1	$\frac{1}{2}$	pint water.
6	4	2	prints butter.
$2\frac{1}{4}$	$1\frac{1}{2}$	$\frac{3}{4}$	cup cornstarch.
3	2	1	cup water to be mixed with cornstarch.
3	2	1	teaspoon salt.
$\frac{3}{4}$	$\frac{1}{2}$	$\frac{1}{4}$	teaspoon white pepper.
			Toast.

Cut shrimps with a knife into $\frac{1}{8}$ -inch pieces. Place milk and water in a double boiler, add salt and pepper and bring to boiling. Cook the carrots separately. When done drain. Mix cornstarch with water as above and add to the milk. Again bring to boiling. Cook 5 minutes. Add shrimps, peas, carrots, parsley and butter. Reheat and remove from fire.

Serve on 1 piece of toast on 5-inch plates, using standard steel ladle No. 3.

Prepare only a small amount of toast in advance so as to serve as fresh as possible.

Left-over. Reheat and serve. If thick add a little milk.

11—TUNA AND EGG ON TOAST

60	40	20	Orders
3	2	1	can white tuna, size 13 ounces, broken into almond size.
3	2	1	can peas, No. 2 size, 19 ounces.
12	8	4	hard-boiled eggs, each cut into 16 pieces.
3	2	1	quart milk.
3	2	1	cup water.
$\frac{3}{4}$	$\frac{1}{2}$	$\frac{1}{4}$	cup cornstarch.
$\frac{3}{4}$	$\frac{1}{2}$	$\frac{1}{4}$	cup water to be mixed with cornstarch.
6	4	2	prints butter.
3	2	1	dessertspoon salt.
$\frac{3}{4}$	$\frac{1}{2}$	$\frac{1}{4}$	teaspoon white pepper.
			Toast.

Put milk and water in a double boiler and bring to boiling. Add cornstarch mixed smooth with water as above. Again bring to boiling and cook for 5 minutes. Add tuna, eggs, peas, butter, pepper and salt.

Serve on 1 piece of toast on 5-inch plates, using standard steel ladle No. 3.

Prepare only a small amount of toast in advance so as to serve as fresh as possible.

Left-over. Reheat and serve; if thick add a little milk.

1—ASPARAGUS SALAD

21	14	7	Orders
3	2	1	can small white asparagus, 2½ size, square, 1 pound and 15 ounces, size 45 to 50 stalks to the can.
½	⅓	⅙	cup mayonnaise.

Serve 7 stalks to the order. Place asparagus *evenly* on a 5-inch plate *without* lettuce. Place 1 teaspoon mayonnaise on the side of the plate.

Open but a small amount at a time and place on a platter. Keep a very few orders prepared in advance, as the asparagus quickly shrivels and dries.

Note.—If larger asparagus is used, serve 7 orders to a 2½-size can.

2—CABBAGE AND BEET SALAD

63	42	21	Orders
13½	9	4½	pints finely chopped cabbage, <i>or</i>
6	4	2	pounds finely chopped cabbage.
4½	3	1½	pints pickled beets chopped into ¼-inch pieces.
1½	1	½	cup mayonnaise.
3	2	1	cup red vinegar, from beets.
3	2	1	teaspoon sugar.
4½	3	1½	dessertspoons salt.
¾	½	¼	teaspoon white pepper.
			Lettuce.

Pickle beets in vinegar 24 hours before using either fresh or canned.

Use firm white cabbage, slice and chop very fine. Add beets and mix thoroughly with remaining ingredients.

Serve on 1 large or 2 small lettuce leaves on 5-inch plates, using automatic disher No. 10.

3—CLUB SALAD

75	50	25	Orders
3	2	1	pound uncooked ditalini, short cut macaroni
18	12	6	hard-boiled eggs, each cut into 16 pieces.
6	4	2	dozen ripe olives, large size.
18	12	6	whole pimientos.
1½	1	½	cup ground sweet pickles.
3	2	1	cup <i>finely cut</i> celery.
3	2	1	pint mayonnaise.
3	2	1	teaspoon onion juice.
10½	7	3½	dessertspoons salt.
1½	1	½	teaspoon paprika.
			Lettuce.

Cook ditalini according to Section VIII, Recipe No. 3. When cold add eggs and all the other ingredients. Thoroughly mix.

Serve on 1 large or 2 small leaves of lettuce on 5-inch plates, using automatic disher No. 10.

4—CLUB CABBAGE SALAD

54	36	18	Orders
2¼	1½	¾	pound uncooked ditalini; short cut macaroni, <i>or</i>
4½	3	1½	quarts cooked ditalini.
3	2	1	pint shredded cabbage.
¾	½	¼	cup finely chopped parsley.
6	4	2	pimientos, cut into ⅛-inch pieces.
3	2	1	cup mayonnaise.
¾	¼	⅛	teaspoon onion juice.
½	⅓	⅙	cup vinegar.
3	2	1	dessertspoon salt.
¾	¼	⅛	teaspoon white pepper.
			Lettuce.

Cook ditalini according to Section VIII, Recipe No. 3. Add pimientos, then add all the other ingredients and mix thoroughly. This salad can be slightly changed by using finely chopped dill pickles instead of equal amount of parsley.

Serve on 1 large or 2 small leaves of lettuce on 5-inch plates, using automatic disher No. 10.

5—COMBINATION SALAD ITALIENNE

60	40	20	Orders
3	2	1	gallon or 5 pounds tomatoes, cut into 1-inch pieces.
3	2	1	cup onions, cut into ¼-inch pieces.
4½	3	1½	quarts cucumbers, sliced thin or cut into ½-inch pieces.
3	2	1	pint bell peppers cut into thin strips and then in half.
¼	⅓	⅕	cup sugar.
1½	1	½	cup vinegar.
4½	3	1½	teaspoons salt.
3	2	1	teaspoons white pepper.
½	⅓	⅕	cup oil may be added if desired.

Peel cucumbers, soak in strong salt water for about ½ hour, wash well and slice thin. Mix salt, pepper, sugar, vinegar and oil (if desired) together then mix with vegetables. Fill the bottom of a double boiler with ice and place the salad in the top to chill.

Serve from the double boiler *without* lettuce on 5-inch plates, using automatic disher No. 6.

6—CRAB OR SHRIMP AND MACARONI SALAD

100	80	60	40	20	Orders
1	..	1	..	1	} can crab, 6-ounce size, <i>and</i> can crab, 14-ounce size, <i>or</i>
2	2	1	1	..	
5	4	3	2	1	} can shrimps, 8-ounce size. pound, <i>and</i>
3	3	2	1	..	
12	..	4	8	12	} ounces uncooked ditalini, short cut macaroni.
2½	2	1½	1	½	
7½	6	4½	3	1½	} pint mayonnaise. pints finely <i>chopped</i> (not ground) celery.
10	8	6	4	2	
					} sweet pickles about 3 inches long, cut into ⅛-inch pieces.
5	4	3	2	1	
5	4	3	2	1	} dessertspoon salt. teaspoon white pepper.
					} Lettuce.

Cook ditalini per Section VIII, Recipe No. 3. Add crab after it has been shredded, or shrimps after cutting into ⅛-inch pieces. Add celery, mayonnaise, salt, pepper and sweet pickles.

Serve on 1 large or 2 small leaves of lettuce on 5-inch plates, using automatic disher No. 10.

7—EGG SALAD

Chopped Egg Salad

54	36	18	Orders
30	20	10	hard-boiled eggs.
1½	1	½	can pimientos, size 8 ounces.
3	2	1	quart boiled potatoes, cut into ¼-inch pieces.
¾	½	¼	cup finely chopped parsley.
3	2	1	cup mayonnaise.
¾	½	¼	cup mayonnaise for top.
1½	1	½	cup vinegar.
4½	3	1½	teaspoons salt.
¾	¼	⅛	teaspoon white pepper.
			Paprika.
			Lettuce.

Chop eggs and pimientos very fine. Add chopped potatoes and parsley and mix thoroughly with mayonnaise, vinegar, salt and pepper.

Serve on 1 large or 2 small leaves of lettuce on 5-inch plates, using automatic disher No. 10.

Place ½ teaspoon mayonnaise on top and sprinkle lightly with paprika.

8—EGGS STUFFED, PLAIN

75	50	25	Orders
75	50	25	eggs.
2¼	1½	¾	cup mayonnaise.
1	⅔	⅓	cup mayonnaise for top.
¾	¼	⅛	cup finely chopped parsley.
3	2	1	dessertspoon vinegar.
1½	1	½	teaspoon salt.
¾	½	¼	teaspoon pepper.
			Lettuce.

Boil eggs for 10 minutes; remove shells, split in half lengthwise and remove yolks. Crush yolks and mix thoroughly with mayonnaise, and seasoning as above. Refill whites.

Serve on 1 large or 2 small leaves of lettuce on 5-inch plates.

Place ½ teaspoon of mayonnaise on top of each order, or ¼ teaspoon for each half egg. Sprinkle lightly with paprika.

Left-over. Grind and use for sandwiches.

9—EGGS STUFFED WITH SHRIMPS
(Stuffed Eggs with Shrimps)

75	50	25	Orders
75	50	25	eggs.
3	2	1	can shrimps, size 8 ounces.
9	6	3	dessertspoons finely chopped parsley.
3	2	1	cup mayonnaise.
1	$\frac{2}{3}$	$\frac{1}{3}$	cup mayonnaise for top.
$\frac{3}{4}$	$\frac{1}{2}$	$\frac{1}{4}$	cup vinegar.
3	2	1	dessertspoon salt.
$\frac{3}{4}$	$\frac{1}{2}$	$\frac{1}{4}$	teaspoon white pepper.
			Lettuce.

Boil eggs for 10 minutes, remove shells, split lengthwise and remove yolks. Chop shrimps into $\frac{1}{4}$ -inch pieces and shred by rubbing with fingers or between palms of hands. Crush yolks and mix thoroughly with shrimps, parsley, mayonnaise, vinegar, salt and pepper.

*Remove 1-5 of the mixture. With the remainder refill the egg whites.

Serve on 1 large or 2 small leaves of lettuce on 5-inch plates. Place $\frac{1}{2}$ teaspoon mayonnaise on top of each order, or $\frac{1}{4}$ teaspoon for each half egg. Sprinkle lightly with paprika.

* *Note.*—The yolk mixture not used for filling should be used for sandwiches *Left-over.* Grind and use for sandwiches.

10—FRUIT SALAD

75	50	25	Orders
$4\frac{1}{2}$	3	$1\frac{1}{2}$	quarts apples obtained from <i>about</i>
15	10	5	apples, size 100, cut into $\frac{1}{2}$ -inch pieces.
3	2	1	quart oranges obtained from <i>about</i>
12	8	4	oranges, size 126, cut into $\frac{1}{3}$ -inch pieces.
3	2	1	pint bananas obtained from <i>about</i>
18	12	6	bananas, size 6 inches, cut into $\frac{1}{8}$ -inch slices.
24	16	8	slices pineapple, size No. 2, cut into $\frac{1}{2}$ -inch pieces.
$1\frac{1}{2}$	1	$\frac{1}{2}$	cup sugar.
$1\frac{1}{2}$	1	$\frac{1}{2}$	cup mayonnaise, <i>NOT mixed with bottled dressing.</i>
$1\frac{1}{2}$	1	$\frac{1}{2}$	cup whipped cream.
			Lettuce.

Peel and quarter apples, drop immediately into slightly salted water, allow to stand for about 10 minutes. Remove, preferably 1 piece at a time. Cut into $\frac{1}{2}$ -inch pieces and drop back into salted water for 2 or 3 minutes. This process keeps them white. Slice bananas with a *silver* knife. Add mayonnaise to whipped cream and mix thoroughly with all of the other ingredients, using a *silver* spoon.

Serve on 1 large or 2 small leaves of lettuce on 5-inch plates, using automatic disher No. 10.

11—FRUIT COCKTAIL
(Fresh Fruit Cocktail)

60	40	20	Orders
3	2	1	quart apples obtained from <i>about</i>
12	8	4	apples, size 100, cut into $\frac{1}{4}$ -inch pieces.
3	2	1	quart oranges obtained from <i>about</i>
12	8	4	oranges, size 126, cut into $\frac{1}{3}$ -inch pieces.
3	2	1	cup grapefruit obtained from <i>about</i>
3	2	1	grapefruit, size 64, cut into $\frac{1}{4}$ -inch pieces.
3	2	1	pint bananas obtained from <i>about</i>
15	10	5	bananas, size 6 inches, cut into $\frac{1}{3}$ -inch pieces.
24	16	8	slices pineapple, size No. 2, cut into $\frac{1}{3}$ -inch pieces.
3	2	1	cup pineapple juice.
3	2	1	cup sugar.

Peel and quarter apples, drop immediately into slightly salted water. Allow to stand about 10 minutes. Remove, preferably one piece at a time. Cut into $\frac{1}{3}$ -inch pieces and drop back into salted water for 2 or 3 minutes. This process keeps them white. Slice bananas with a *silver* knife. Thoroughly mix all together, using a *silver* spoon.

Fill the bottom of a double boiler with ice. Place the fruit in the top to chill.

Serve from the double boiler in sherbet glasses, using automatic disher No. 10.

12—GRAPEFRUIT COCKTAIL

2 Orders

- 1 grapefruit.
- 1 maraschino cherry.
- ½ teaspoon maraschino cherry syrup.
- 1 slice pineapple, size No. 2.
- 1½ dessertspoon pineapple juice.
- 1 teaspoon sugar (this amount may be changed according to requirements).

Buy size 64 California grapefruit. Try to obtain thin skinned. Cut grapefruit in half, remove core. Run sharp knife around edge of pulp right into the center so that when you have cut all the way around the fruit will be entirely loosened. Cut fruit into 8 pieces. Remove from shell and place in a mixing bowl.

Cut slice of pineapple into 8 pieces and add to grapefruit; add sugar, pineapple juice and syrup from maraschino cherries in amounts exactly as shown above. Mix well together and fill the shells. Pour over them the remaining juice. Serve ½ grapefruit to the order on 5-inch plates.

Prepare 6 or 12 at a time so as to simplify the work of refilling.

Note.—If syrup in cherries is running low, add pineapple juice to the cherries. It will soon take on the flavor and color.

Left-over can be freshened by removing from shells, thoroughly mixing and refilling.

13—PINEAPPLE SALAD

- 1 slice pineapple, size No. 2.
- 1 dessertspoon mayonnaise.
- *1 dessertspoon grated cheese.

Lettuce.

**Note.*—Oregon cream cheese or similar.

Place 1 slice pineapple on a *bed of lettuce* on a 5-inch plate. Pour a dessertspoon of mayonnaise over the pineapple, then carefully sprinkle a dessertspoon of grated cheese over the top.

One No. 2 size can makes about 8 or 9 orders.

One No. 10 size can makes about 40 or 50 orders.

Note.—Number of orders will be based on number of slices in a can.

14—POTATO SALAD

48 32 16 Orders

1 ½	1	½	gallon boiled potatoes, cut into ¾-inch pieces.
¾	½	¼	cup finely chopped parsley.
6	4	2	dessertspoons onions cut very fine.
¾	½	¼	cup vinegar.
2 ¼	1 ½	¾	cup mayonnaise.
3	2	1	dessertspoon salt.
¾	½	¼	teaspoon white pepper.
			Parsley or lettuce.

Use potatoes that are firm when cooked, not mealy. California Rivers or new potatoes are best for salad. Boil with skins on until done. When thoroughly cooled peel and cut into ¾-inch pieces. Measure and mix with other ingredients as above.

Serve with a small piece of parsley on the side on 4-inch plates, using automatic disher No. 10.

Note.—When lettuce is plentiful, a lettuce leaf may be used instead of parsley.

Do not prepare more than one day's supply at a time. Keep in a bowl in the refrigerator, dish only a small amount at a time.

15—SALMON AND EGG SALAD

36 24 12 Orders

3	2	1	can salmon, size 1 pound.
3	2	1	pint finely chopped celery.
3	2	1	pint boiled potatoes, cut into ¾-inch pieces.
12	8	4	hard boiled eggs, each cut into 16 pieces.
¾	½	¼	cup mayonnaise.
1 ½	1	½	cup vinegar.
3	2	1	dessertspoon salt.
¾	½	¼	teaspoon white pepper.
¾	¼	⅛	teaspoon cayenne or paprika.

Shred salmon; mix with celery, potatoes and eggs. Add mayonnaise, seasoning and vinegar and mix thoroughly.

Serve on 1 large or 2 small leaves of lettuce on 5-inch plates, using automatic disher No. 10.

16—SHRIMP SALAD

90 30 15 Orders

12	4	2	cans shrimps, size 8 ounces.
*3	1	½	gallon finely chopped celery.
1½	½	¼	cup finely chopped parsley.
9	3	1½	cups mayonnaise.
1½	½	¼	cup mayonnaise for top.
1	½	⅓	cup vinegar.
1½	½	¼	teaspoon white pepper.
6	2	1	dessertspoon salt.
			Paprika.
			Lettuce.

* *Note*.—About 3 medium-sized bunches of celery are required for one gallon. Cut or slice celery. If sliced by machine it should be slightly chopped afterwards.

Chop shrimps into ¼-inch pieces and shred by rubbing with fingers or between palms of hands. Mix thoroughly with above ingredients.

Serve on 1 large or 2 small leaves of lettuce on 5-inch plates, using automatic disher No. 10.

Place ½ teaspoon of mayonnaise on top of each order. Sprinkle lightly with paprika.

17—SHRIMP AND MACARONI SALAD

See Crab and Macaroni Salad, Section IV, Recipe No. 6.

18—STRING BEANS AND EGG SALAD

72 54 36 27 18 Orders

8	6	4	3	2	quarts string beans, cut into 1-inch lengths, <i>or about</i>
16	12	8	6	4	cans, No. 2 size, 1 pound and 3 ounces.
16	12	8	6	4	hard-boiled eggs cut into ¼-inch pieces.
	½	¾	¼	⅓	cup finely chopped onions.
..	5	..	dessertspoons finely chopped onions.
	½	¾	¼	⅓	cup finely chopped parsley.
..	5	..	dessertspoons finely chopped parsley.
3	2¼	1½	1¾	¾	cup French dressing.
1	¾	½	⅓	¼	cup mayonnaise for top.
					Paprika.
					Lettuce.

Prepare French dressing according to Section XII, Recipe No. 2.

String beans and cut into 1-inch pieces. Add remaining ingredients as above and mix thoroughly.

Serve on 1 large or 2 small leaves of lettuce on 5-inch plates, using automatic disher No. 10.

Place ½ teaspoon mayonnaise on top and sprinkle lightly with paprika.

19—SHRIMP AND EGG IN RAMEKIN

70	28	14	Orders
35	14	7	hard-boiled eggs.
10	4	2	cans shrimps, size 8 ounces, cut into $\frac{1}{4}$ -inch pieces.
5	2	1	pint cooked rice.
5	2	1	pint finely chopped celery.
7½	3	1½	cups mayonnaise.
1⅔	⅔	⅓	cup mayonnaise for top.
10	4	2	dessertspoons vinegar.
1¼	½	¼	teaspoon salt.
			Lettuce.
			Paprika.

Cook rice according to Section VIII, Recipe No. 6. Thoroughly cool, add shrimps, celery, mayonnaise, vinegar and salt and mix well.

Place 1 large or 2 small leaves of lettuce in the bottom of a ramekin. Leaves should be large enough to cover the bottom and to form an edging $\frac{3}{4}$ of an inch above the rim.

Fill ramekins, over the lettuce, with shrimps and rice prepared as above, using automatic disher No. 10. Slightly spread the top and place on it $\frac{1}{2}$ of an egg, cut lengthwise, yolk side up. Put $\frac{1}{2}$ teaspoon of mayonnaise on each side of half egg and sprinkle small amount of paprika over the top.

Place ramekins on 5-inch plates.

1—BEEF, CORNED

Buy boneless bottom round. Have the butcher place the meat in brine and allow it to corn for about 10 days, unless a pump is used, in which case about 4 days is sufficient.

When cooking, boil thoroughly for about 1 hour, remove from fire and let stand over night in the same water. In the morning drain off the water, add fresh water and boil until done, changing the water once or twice, according to the saltiness of the meat. A total allowance for boiling of 15 minutes to the pound should be sufficient. The last water drawn should be saved and used for vegetable soup.

Serve thin, even cuts, 1 or 2 slices to the order, depending on size. If American slicing machine is used, slice at No. 6.

Fat or broken pieces should be used for minced sandwiches, hash or stuffing tomatoes, bell peppers, etc.

This meat shrinks in weight in cooking about 40%. Orders to the pound can be based as follows:

Cooked Meat—8 orders to the pound.

Uncooked Meat—5 orders to the pound.

2—BEEF, CREAMED CHIPPED ON TOAST (Creamed Chipped Beef on Toast)

84	56	42	28	Orders
4 $\frac{1}{2}$	3	2 $\frac{1}{4}$	1 $\frac{1}{2}$	pounds dried beef.
9	6	4 $\frac{1}{2}$	3	quarts milk.
3	2	1 $\frac{1}{2}$	1	pint water.
6	4	3	2	prints butter.
3	2	1 $\frac{1}{2}$	1	cup cornstarch.
3	2	1 $\frac{1}{2}$	1	cup water, to be mixed with cornstarch.
$\frac{3}{4}$	$\frac{1}{2}$	$\frac{3}{8}$	$\frac{1}{4}$	teaspoon white pepper.
84	56	42	28	pieces toast.

Chip dried beef *very fine*, using meat slicer, and cut into 1-inch pieces. Remaining ends should be cut very fine and added. Remove any very dried or dark meat. Where meat slicers are not provided, purchase meat "chipped."

Put milk and water in double boiler and bring to boiling, add butter and pepper. Scald meat by dropping it into boiling water for about 1 *minute*, drain thoroughly and add to above. Mix cornstarch with water until smooth as above, again bring to boiling; cook 5 minutes.

Serve over a piece of toast on 6-inch plates, using automatic disher No. 6.

Prepare only a small amount of toast in advance so as to serve it as fresh as possible.

Left-over. Reheat and serve.

3—BEEF PIE WITH PASTRY CRUST

96	72	48	24	Orders
4	3	2	1	Pan
12	9	6	3	pounds <i>boneless</i> beef cut into 1 by $\frac{1}{2}$ -inch pieces.
10	7 $\frac{1}{2}$	5	2 $\frac{1}{2}$	quarts water for meat.
4	3	2	1	pint onions peeled and quartered.
10	7 $\frac{1}{2}$	5	2 $\frac{1}{2}$	cups carrots cut into $\frac{1}{4}$ -inch pieces.
10	7 $\frac{1}{2}$	5	2 $\frac{1}{2}$	pints uncooked potatoes cut into $\frac{3}{4}$ -inch pieces.
2	1 $\frac{3}{8}$	1	$\frac{1}{2}$	cup finely chopped parsley.
5	3 $\frac{3}{4}$	2 $\frac{1}{2}$	1 $\frac{1}{4}$	cups flour.
6	4 $\frac{1}{2}$	3	1 $\frac{1}{2}$	cups water to be mixed with flour.
5	3 $\frac{3}{4}$	2 $\frac{1}{2}$	1 $\frac{1}{4}$	cups stewed tomatoes.
12	9	6	3	dessertspoons salt.
1	$\frac{3}{4}$	$\frac{1}{2}$	$\frac{1}{4}$	teaspoon white pepper.

Put meat in water and cook for about 1 hour. Then add vegetables except potatoes. Add potatoes about 10 minutes later, allowing them about 20 minutes to cook. Cook all until just done. Be careful that meat and potatoes do not cook away. Mix flour with water, add to the meat and bring to boiling. Remove from fire and put into standard 18-inch aluminum baking pans, cover with pie dough prepared as below.

Note.—Remove any scum that rises while cooking.

PIE CRUST

4	3	2	1	Pie
4	3	2	1	pound family flour, <i>and</i>
8	6	4	2	ounces family flour.
2	1 $\frac{1}{2}$	1	$\frac{1}{2}$	cup lard.
2	1 $\frac{1}{2}$	1	$\frac{1}{2}$	cup milk.
4	3	2	1	cup water.
6	4 $\frac{1}{2}$	3	1 $\frac{1}{2}$	dessertspoons baking powder.
3	2 $\frac{1}{4}$	1 $\frac{1}{2}$	$\frac{3}{4}$	teaspoon salt.
				Milk for brushing top.

Sift baking powder, flour and salt, add lard and mix thoroughly. Add milk and water. This will make a soft dough. Knead lightly, roll out and cover pie, top crust only. Brush top lightly with milk and bake in a hot oven. Cut each pie into 24 pieces.

Serve on 6-inch plates.

If pie becomes dry when serving, add a small amount of soup stock or hot water.

Left-over. Reheat and serve. If crust is dry, slightly moisten before placing in oven.

4—BEEF PIE WITH POTATO CRUST

96	72	48	24	Orders
4	3	2	1	Pan
16	12	8	4	pounds <i>boneless</i> beef, cut into 1 by $\frac{1}{2}$ -inch pieces,
4	3	2	1	gallon water for meat.
4	3	2	1	pint onions peeled and quartered.
5	$3\frac{3}{4}$	$2\frac{1}{2}$	$1\frac{1}{4}$	pint carrots cut into $\frac{1}{2}$ -inch cubes.
4	3	2	1	cup flour.
4	3	2	1	cup water to be mixed with flour.
6	$4\frac{1}{2}$	3	$1\frac{1}{2}$	dessertspoons salt.
1	$\frac{3}{4}$	$\frac{1}{2}$	$\frac{1}{4}$	teaspoon white pepper.

Put meat into water and bring to boiling. Add vegetables, salt and pepper and cook all until just done. Mix flour with water as above, add to the meat and again bring to boiling. Remove from fire and put into standard 18-inch aluminum baking pans. Set to cool *over night*. In the morning cover with potato crust and bake in a hot oven.

Note.—Remove any scum that rises while cooking.

POTATO CRUST

4	3	2	1	Pie
3	$2\frac{1}{4}$	$1\frac{1}{2}$	$\frac{3}{4}$	gallon mashed potatoes.
*2	1	1	1	egg.
* $\frac{1}{2}$	$\frac{1}{3}$	$\frac{1}{3}$	$\frac{1}{3}$	cup milk.

Prepare potatoes per Section IX, Recipe No. 9. Spread mashed potatoes evenly over the meat just before putting it into the oven. Do not perforate the crust. Brush lightly with egg and milk.

Cut each pie into 24 pieces. Serve on 6-inch plates.

Bake only as needed for immediate requirements, as the potatoes will absorb the gravy. If the pie becomes dry, add a small amount of soup stock or water when serving.

**Note.*—1 egg and $\frac{1}{3}$ cup milk is sufficient to "brush" 3 pies.

Left-over. Warm and serve, or remove the crust, which can be made into potato cakes, using meat for stew.

5—BEEF PRIME RIB ROAST (Prime Rib Roast of Beef, Special Cut)

Buy standing rib roasts not boned but with the short ribs removed, preferably in 5 or 10-pound pieces. Wipe with a dry cloth, salt and pepper, and roast, medium rare, in a hot oven. While cooking roast, baste continually with its own juice; water should *never* be added. Be careful to cook meat so that it will not be necessary to re-roast after it is partially carved, as this will distort the roast and makes further carving difficult.

Carving. Stand roast upright. Do not carve in advance, but slice by hand as called for, gauging $2\frac{1}{2}$ orders to the pound, uncooked. Each order should be a large full slice. Cut down even with the bone the thickness of the slice, then carve straight across, producing a slice the full size of the roast. Serve hot with or without gravy.

To obtain the correct number of orders it is a good plan to mark the cuts on roast with a knife before cooking.

After carving, the ribs should be trimmed and the remaining meat used for minced sandwiches, hash, etc.

10 Pounds Gross Weight Uncooked Produces 25 Orders.

6—BEEFSTEAK, "POUNDED," WITH COUNTRY GRAVY (Pounded Steak with Country Gravy)

Use top round cut $\frac{1}{2}$ or $\frac{3}{4}$ of an inch thick.

Pound in flour, gauging $\frac{1}{2}$ cup to the pound, using steak pounder or the edge of two saucers, one in each hand. Beat thoroughly until all fibre is well broken, gradually adding the flour so as to beat it well into the meat. Any edges that are not well broken, cut lightly with a sharp knife. Cut into portions, gauging 3 pieces to the pound.

Place in a frying pan with a small amount of lard or oil and brown well. Then cover with boiling water, season *well* with pepper and salt, cover the pan and allow to simmer for 45 minutes, turning occasionally and adding water while cooking, if necessary, in order to have a small amount of thick gravy to be served with each order. Serve with a little gravy from the pan in which it is cooked.

If necessary to keep hot for some time after cooking, keep moist and slightly simmering in a covered pan. The additional simmering only adds to the tenderness of the meat.

This can also be cooked in the oven instead of on top of the stove. Brown quickly in the oven, using small amount of lard or oil, then cover with boiling water and bake for 45 minutes in a covered pan in a slow oven. See that pan does not get dry, and turn meat occasionally.

Serve on 6-inch plates.

Three Orders to One Pound.

Left-over. Reheat in covered frying or baking pan with a small amount of water.

7—BEEF STEW

112	84	56	28	Orders	
16	12	8	4		pounds <i>boneless</i> beef. Use chuck ribs cut into 1 by $\frac{1}{2}$ -inch pieces.
12	9	6	3		quarts cold water.
4	3	2	1		pint onions, quartered.
6	4 $\frac{1}{2}$	3	1 $\frac{1}{4}$		pints carrots cut into $\frac{3}{4}$ -inch pieces.
6	4 $\frac{1}{2}$	3	1 $\frac{1}{2}$		quarts potatoes cut into $\frac{3}{4}$ -inch pieces.
4	3	2	1		pint stewed tomatoes.
$\frac{1}{2}$	$\frac{3}{8}$	$\frac{1}{4}$	$\frac{1}{8}$		cup Kitchen Bouquet.
3	2 $\frac{3}{4}$	1 $\frac{3}{8}$	$\frac{3}{4}$		cup finely chopped parsley.
6	4 $\frac{1}{2}$	3	1 $\frac{1}{2}$		cups flour.
7	5 $\frac{3}{4}$	3 $\frac{1}{2}$	1 $\frac{3}{4}$		cups water to be mixed with flour.
1	$\frac{3}{4}$	$\frac{1}{2}$	$\frac{1}{4}$		cup salt.
2	1 $\frac{1}{2}$	1	$\frac{1}{2}$		teaspoon white pepper.

Put meat in cold water as above, add salt and pepper and cook slowly for about 1 hour. Add vegetables, excepting potatoes and parsley, and cook all for about 1 hour or until nearly done. Then add potatoes and Kitchen Bouquet and cook for 15 minutes, add parsley, mix flour with water until smooth as above, add to the stew, stir carefully, again bring to boiling, cook 5 minutes.

Note.—Remove any scum that rises while cooking.

Serve on 6-inch plates, using standard steel ladle No. 2.

8—BEEF TONGUES, BOILED

Put *well corned* tongues in cold water, bring to boiling, cook slowly in a covered vessel, keeping entirely covered with water. If necessary to add water, add boiling water. When done, skin and trim and put back in water to cool. Let remain in this water over night.

3- to 4-pound size, boil for 3 hours.

4- to 6-pound size, boil for 4 hours.

Reheat, serve hot on 6-inch plates with or without mustard. These may also be served cold. Slice thin so as to serve 3 assorted or 4 small slices to the order.

If sliced on American slicing machine, slice at No. 8.

4 $\frac{1}{4}$ pounds uncooked reduces to about 3 $\frac{1}{4}$ pounds cooked.

About $\frac{1}{2}$ of each tongue cannot be sliced. This should be cut off and used for hash or minced sandwiches.

One Pound Uncooked Produces 4 $\frac{1}{2}$ Orders.

9—BEEF WITH MACARONI, ITALIENNE

96	64	32	Orders
6	4	2	pounds hamburger.
4½	3	1½	pounds ditalini, short cut macaroni.
10½	7	3½	pints concentrated or thick strained tomatoes.
¾	½	¼	cup salad oil.
1½	1	½	cup finely chopped parsley.
7½	5	2½	cups ground onions.
3	2	1	clove garlic.
¾	¼	⅛	teaspoon paprika.
7½	5	2½	dessertspoons salt.
1½	1	½	teaspoon white pepper.

Fry hamburger, onions, parsley and garlic in oil until done. Add tomatoes, salt, pepper and paprika. Cook macaroni according to Section VIII, Recipe No. 3. When done, add to hamburger, tomatoes, etc., and mix thoroughly.

Serve on 6-inch plates, using automatic disher No. 6.

Left-over. Reheat and serve, or use for stuffing bell peppers, tomatoes, etc.

10—BEEF WITH RICE, SOUTHERN STYLE

96	48	24	12	Orders
4	2	1	½	Pans
16	8	4	2	pounds hamburger.
12	6	3	1½	pints cooked rice, obtained from <i>about</i>
8	4	2	1	cup uncooked rice.
12	6	3	1½	pints concentrated or thick strained tomatoes.
5	2½	1¼	¾	cup ground onions.
..	..	4	2	dessertspoons salt.
¾	⅓	cup salt.
4	2	1	½	dessertspoon white pepper.

Mix the above together and bake in standard aluminum baking pans.

Twelve-order amounts use half size standard pans. Larger amounts use 18-inch standard pans.

Serve on 6-inch plates, using automatic disher No. 6.

11—CHICKEN PIE

72	48	24	Orders
24	16	8	pounds chicken, cut into 1½ to 2-inch pieces, <i>about</i>
33	22	11	pounds gross weight before drawing and trimming.
3	2	1	gallon cold water for chicken.
4½	3	1½	quarts potatoes cut into 1-inch pieces.
3	2	1	pint celery cut into ½-inch pieces.
1½	1	½	cup finely chopped parsley.
3	2	1	pint onions peeled and quartered.
3	2	1	pint flour.
4½	3	1½	pints water to be mixed with flour.
¾	½	¼	cup salt.
1½	1	½	dessertspoon white pepper.

Use best grade "fricassee" chickens. Thoroughly clean, trim and chop into pieces about 1½ to 2 inches in size.

Weigh out 8, 16 or 24 pounds. Put into cold water; add celery, onions, salt and pepper and bring to boiling. Cook slowly for about 1½ hours or until just done. Remove any scum that has risen. Add potatoes about 10 minutes before chicken is done. Mix flour with water, add to the chicken, again bring to boiling, boil for 5 minutes. Place in standard 18-inch aluminum baking pans. Cover with pie dough prepared per directions below.

Note.—Odd amounts of chicken should be cooked separately and used for minced chicken sandwiches.

PIE CRUST

3	2	1	Pies
3	2	1	pound family flour, <i>and</i>
6	4	2	ounces family flour.
1½	1	½	cup lard.
1½	1	½	cup milk.
3	2	1	cup water.
4½	3	1½	dessertspoons baking powder.
2½	1½	¾	teaspoon salt.
Milk for brushing top.			

Sift baking powder, flour and salt; add lard and mix thoroughly. Add milk and water. This will make a soft dough. Knead lightly, roll out and cover pie, top crust only. Brush top lightly with milk and bake in a hot oven.

Cut each pie into 24 pieces.

Serve on 6-inch plates. If pie becomes dry when serving, add a small amount of soup stock or hot water.

Left-over. Reheat and serve. If crust is dry, moisten slightly before placing in oven.

12—CHICKEN AND VEAL, MINCED, ON BISCUIT
(Mincd Chicken and Veal on Biscuit)

96	48	24	Orders
8	4	2	pounds of shredded <i>cooked</i> , <i>boneless</i> chicken, <i>about</i>
20	10	5	pounds gross weight before drawing, trimming and cooking.
4	2	1	gallon cold water for chicken.
8	4	2	pounds <i>uncooked</i> boneless veal cut into 2-inch pieces.
4	2	1	cup quartered onions.
2	1	$\frac{1}{2}$	cup finely chopped parsley.
4	2	1	cup finely cut celery.
1	$\frac{1}{2}$	$\frac{1}{4}$	teaspoon celery salt; use <i>only</i> if celery is out of season.
6	3	$1\frac{1}{2}$	cups flour.
6	3	$1\frac{1}{2}$	cups water to be mixed with flour.
2	1	$\frac{1}{2}$	dessertspoon Kitchen Bouquet.
$\frac{1}{2}$	$\frac{1}{4}$	$\frac{1}{8}$	cup salt.
2	1	$\frac{1}{2}$	teaspoon white pepper.

Chickens are to be cooked the day before serving. Wash, draw and trim, remove giblets, put into stock pot, add cold water, onions and celery and bring to boiling. Then add veal and giblets cut into $\frac{1}{4}$ -inch pieces and boil for about 2 hours or until well done. Remove any scum that has risen. Set aside to cool over night.

Take out chicken and remove all bones and skin, grind skin very fine and add to meat. Weigh out **2, 4 or 8 pounds** of cooked chicken meat. Shred veal and chicken into pieces about the size of an almond.

Measure the stock, which should be $\frac{3}{4}$, $1\frac{1}{2}$ or 3 gallons; if less, add hot water to make this amount. Brown with Kitchen Bouquet. Put on fire again, add meat and parsley and bring to boiling. Add flour mixed in water as above, boil for 5 minutes.

Serve on 6-inch plates over 2 halves of biscuits laid side by side, or 1 piece of toast, using standard steel ladle No. 2. Sometimes it is possible to obtain 1 to 4 orders over above amounts, in which case serve extra orders on toast.

Note.—Gross amounts of chicken will weigh a little over 2, 4 or 8 pounds when cooked and shredded. The difference should be set aside and used for minced chicken sandwiches.

12—CHICKEN AND VEAL, MINCED, ON BISCUIT—Continued

BISCUITS

96	48	24	Orders
6	3	1½	pounds, <i>and</i>
12	6	3	ounces family flour.
28	14	7	ounces lard.
4½	2¼	1½	cups water.
4½	2¼	1½	cups milk.
6	3	1½	teaspoons salt.
⅔	⅓	⅓	cup baking powder.

Put flour, salt and baking powder into flour sifter, sift into bowl. Add lard, mix with flour by pressing into flakes between the hands. Mix water and milk. Pour into mixture a little at a time, thoroughly mixing. Empty onto work board, knead and roll lightly until it is all together. Roll ½ inch thick, cut with 3-inch cutter. Place in a larded pan and bake for about 15 minutes in a hot oven. Should be 1½ inches thick when baked.

Note.—Biscuit dough should be prepared cold and handled and rolled as little as possible.

13—HAMBURG LOAF

(Baked Hamburg Loaf)

108	72	36	*18	Orders
6	4	2	18-inch	Loaves
18	12	6	3	pounds hamburger.
7½	5	2½	1¼	quarts soaked bread.
1	⅔	⅓	⅓	cup flour.
4½	3	1½	¾	pint ground onions.
15	10	5	2½	dessertspoons salt.
3	2	1	½	dessertspoon white pepper.

Mix the above together. Form into loaves and place in a larded standard 18-inch aluminum baking pan. Loaves should be about 4½ inches wide, 18 inches long and about the height of the pan.

Before baking, mark each loaf deeply with a knife into 18 pieces, or about 1 inch to each piece.

Bake in a slow oven.

Slice each loaf into 18 as marked.

*When making 3 pounds, or 18 orders, form into 2 loaves 9 inches long and place in *half* size standard aluminum baking pans. Mark each loaf into 9 before baking.

Serve on 6-inch plates with or without brown gravy or tomato sauce. If sauce or gravy is served, use standard steel ladle No. 3.

Left-over. Use for meat croquettes or for stuffing bell peppers, tomatoes, etc.

14—LAMB PIE WITH PASTRY CRUST

96	72	48	24	Orders
4	3	2	1	Pan
12	9	6	3	pounds lean, <i>boneless</i> lamb. Use shoulder or neck cut into 1 by $\frac{1}{2}$ -inch pieces.
10	7½	5	2½	quarts water for cooking meat.
4	3	2	1	pint onions peeled and quartered.
10	7½	5	2½	cups carrots cut into $\frac{1}{2}$ -inch pieces.
10	7½	5	2½	pints uncooked potatoes cut into $\frac{3}{4}$ -inch pieces.
2	1½	1	½	cup finely chopped parsley.
5	3¾	2½	1¼	cups flour.
6	4¾	3	1½	cups water to be mixed with flour.
5	3¾	2½	1¼	cups stewed tomatoes.
½	¾	¼	⅛	cup salt.
1	¾	½	¼	teaspoon white pepper.

Add salt, pepper and water as above to the meat, cook for about 1 hour. Then add vegetables except potatoes. Add potatoes about 10 minutes later, allowing them about 20 minutes to cook. Cook all until just done. Be careful that meat and potatoes do not cook away. Mix flour with water as above, add to the meat and bring to boiling. Remove from fire and put into standard 18-inch aluminum baking pans, cover with pie dough prepared as below.

PIE CRUST

4	3	2	1	Pie
4	3	2	1	pound, <i>and</i>
8	6	4	2	ounces family flour.
2	1½	1	½	cup lard.
2	1½	1	½	cup milk.
4	3	2	1	cup water.
6	4½	3	1½	dessertspoons baking powder.
3	2¼	1½	¾	teaspoon salt.
Milk for brushing top.				

Sift baking powder, flour and salt, add lard and mix thoroughly. Add milk and water. This will make a soft dough. Knead lightly, roll out and cover pie, top crust only. Brush top lightly with milk and bake in a hot oven. Cut each pie into 24 pieces.

Serve on 6-inch plates.

If pie becomes dry when serving, add a small amount of soup stock or hot water.

Left-over. Reheat and serve. If crust is dry, slightly moisten before placing in oven.

15—LAMB PIE WITH POTATO CRUST

96	48	24	12	Orders
4	2	1	$\frac{1}{2}$	Pan
16	8	4	2	pounds lean, <i>boneless</i> lamb. Use shoulder or neck, cut into 1 by $\frac{1}{2}$ -inch pieces.
4	2	1	$\frac{1}{2}$	gallon water for cooking meat.
4	2	1	$\frac{1}{2}$	pint onions peeled and quartered.
10	5	$2\frac{1}{2}$	$1\frac{1}{4}$	cups carrots cut into $\frac{1}{2}$ -inch cubes,
4	2	1	$\frac{1}{2}$	cup flour.
4	2	1	$\frac{1}{2}$	cup water to be mixed with flour.
6	3	$1\frac{1}{2}$	$\frac{3}{4}$	dessertspoon salt.
1	$\frac{1}{2}$	$\frac{1}{4}$	$\frac{1}{8}$	teaspoon white pepper.

Put meat in water as above. Add salt and pepper. Bring to boiling. Cook slowly. When partly cooked, add vegetables and cook all until just done. Mix flour with water, add to the meat and vegetables and bring to boiling. Remove from fire and put into a standard aluminum baking pan. Set to cool over night. In the morning cover top with potato crust and bake in a hot oven.

Note.—Remove any scum that rises while cooking.

POTATO CRUST

96	48	24	12	Orders
4	2	1	$\frac{1}{2}$	Pan
12	6	3	$1\frac{1}{2}$	quarts mashed potatoes.
*2	1	1	..	egg.
* $\frac{1}{2}$	$\frac{1}{3}$	$\frac{1}{3}$..	cup milk.

**Note.*—One egg and $\frac{1}{3}$ cup milk are sufficient to brush 3 18-inch pies. When making a small amount, pies may be brushed with cream.

Prepare potatoes per Section IX, Recipe No. 9. Spread mashed potatoes evenly over the meat just before putting it into the oven. Do not perforate the crust. Brush lightly with egg and milk.

Twelve-order amounts use a *half size* standard pan and cut into 12 pieces.

Larger amounts use 18-inch standard pans and cut into 24 pieces.

Bake only as needed for immediate requirements, as the potatoes will absorb the gravy. If the pie becomes dry, add a small amount of soup stock or hot water when serving.

Left-over. Warm and serve, or remove the crust, which can be made into potato cakes, using meat for stew.

16—LAMB STEW

112	84	56	28	Orders
16	12	8	4	pounds lean, <i>boneless</i> lamb. Use shoulder or neck, cut into 1 by $\frac{1}{2}$ -inch pieces.
14	10½	7	3½	quarts cold water.
4	3	2	1	pint onions peeled and quartered.
6	4½	3	1½	pints carrots cut into $\frac{1}{2}$ -inch pieces.
6	4½	3	1½	quarts potatoes cut into $\frac{3}{4}$ -inch pieces.
3	2¼	1½	¾	cup finely chopped parsley.
6	4½	3	1½	cups flour.
7	5¼	3½	1¾	cups water to be mixed with flour.
1	¾	½	¼	cup salt.
2	1½	1	½	teaspoon white pepper.

Put meat in cold water as above, add salt and pepper. Bring to boiling, cook slowly. When partly done add vegetables except potatoes and parsley. Add potatoes about 15 minutes before stew is done. Add parsley and flour mixed smooth with water as above. Again bring to boiling, cook 5 minutes.

Note.—Remove any scum that rises while cooking.

Serve on 6-inch plates, using standard steel ladle No. 2.

17—LAMB TONGUES IN TOMATO SAUCE

48	24	12	Orders
48	24	12	large lambs' tongues.
3	1½	¾	gallon hot water.
12	6	3	dessertspoons salt.
4	2	1	quart tomato sauce.

Buy raw tongues, wash thoroughly. Put into hot water as above, add salt. Cook slowly for $1\frac{1}{2}$ to 2 hours, or until done. Leave in water and set aside until cool, then remove from water, skin and trim. Slice in half, the long way. Drop into hot tomato sauce and re-cook for about 10 minutes. Serve on 6-inch plates, 2 halves to the order. Pour 1 standard steel ladle No. 3 of tomato sauce over each order.

Tomato Sauce.—Prepare as per Section XII, Recipe No. 9.

Note.—Water that tongues are cooked in may be used for soup stock.

18—KIDNEY SAUTE ON TOAST

72	54	36	18	Orders
10	7½	5	2½	pounds kidneys, beef or pork or both.
2	1½	1	½	pint onions cut into ½-inch pieces.
4	3	2	1	clove garlic.
½	¾	¼	⅛	cup oil for frying.
2	1½	1	½	pint concentrated or thick strained tomatoes.
6	4½	3	1½	quarts water.
6	4½	3	1½	cups carrots cut into ½-inch pieces.
4	3	2	1	bay leaf.
4	3	2	1	dessertspoon Kitchen Bouquet.
10	7½	5	2½	dessertspoons salt.
2	1½	1	½	teaspoon white pepper.
1	¾	½	¼	cup finely chopped parsley.
3	2¼	1½	¾	cup flour.
4	3	2	1	cup water to be mixed with flour.
72	54	36	18	pieces toast.

Put kidneys in cold water and bring to boiling. Cook 15 minutes, remove from fire, wash and cut into pieces, removing all gristle.

Fry onions and garlic in a stock pot, using amounts of oil as noted above. Add kidneys. When well browned, add tomatoes. Cook for about 5 minutes. Then add water, carrots and seasoning and cook for 1 hour, or until done. Add flour mixed smooth with water as above, and parsley, again bring to boiling, cook for 5 minutes.

Note.—Remove any scum that rises while cooking.

Serve on a 5-inch plate on 1 piece of toast, using standard steel ladle No. 3.

Prepare only a small amount of toast in advance so as to serve it as fresh as possible.

19 RISOTTO

(Rice with Pork Sausage, Italienne)

72 54 36 18 Orders

6	4½	3	1½	pounds uncooked rice, <i>or</i>
6	4½	3	1½	pints uncooked rice.
6	4½	3	1½	pounds link pork sausages.
5	3¾	2½	1¼	cups ground onions.
8	6	4	2	cloves garlic.
2	1½	1	½	cup finely chopped carrots.
1.	¾	½	¼	cup finely chopped parsley.
6	4½	3	1½	pints concentrated or thick strained tomatoes.
*8	6	4	2	ounces grated cheese.
½	¾	¼	⅛	cup oil.
½	¾	¼	⅛	cup salt.
2	1½	1	½	teaspoon white pepper.

*Note.—Oregon cream cheese or similar.

Fry onions and garlic in oil, using stock pot. When well browned, add tomatoes. Cook rice according to Section VIII, Recipe No. 6, and add. Fry sausage. When done, cut into ½-inch lengths, add to the above, then add grated cheese, *cooked* carrots and parsley. Cook all for about 15 minutes, keeping well stirred.

Serve on 6-inch plates, using automatic disher No. 6.

Left-over. Reheat and serve, or use for stuffing bell peppers or tomatoes, etc.

20—SAUSAGE CAKES, BAKED
(Baked Sausage Cakes)

108 72 36 18 Orders

15	10	5	2½	pounds hamburger.
3	2	1	½	pound pork sausage meat.
9	6	3	1½	quarts soaked bread.
1½	1	½	¼	cup ground onions.
1½	1	½	¼	cup finely chopped parsley.
1½	1	½	¼	cup salt.
6	4	2	1	teaspoon white pepper.

Mix all ingredients together and mould into cakes, using automatic disher No. 6. Place in baking pan, bake in a medium oven until well browned.

Serve 1 to the order on a 6-inch plate, plain or with brown gravy or tomato sauce.

Left-over. Use for minced meat sandwiches, make into hash, or use for stuffing peppers, tomatoes, etc.

21—TAMALE PIE

90	60	30	Orders
3	2	1	Pan
7½	5	2½	pounds hamburger.
1	⅔	⅓	cup lard.
3	2	1	dessertspoon chili powder.
1½	1	½	teaspoon Grandma's pepper.
9	6	3	dessertspoons salt.
3	2	1	teaspoon sugar.
4½	3	1½	cups ground onions.
1½	1	½	pint whole ripe olives.
1½	1	½	gallon concentrated or thick strained tomatoes.

Fry onions in lard. When brown add meat, cook until slightly brown, then add seasoning as above, tomatoes and olives.

Mix all together and cook slowly until meat is well seasoned.

Lard a standard 18-inch aluminum baking pan. Line the bottom with mush about ½-inch deep. Fill with meat prepared as above, allowing space for crust. Then spread mush over the top about ½-inch thick. This is best done by putting heaping spoonfuls over the top, 1 at a time, and spreading it. It is not necessary that the crust be as solid and even as meat pie. Brown in a quick oven.

Serve with automatic disher No. 6 on 6-inch plates.

If crust is firm break it with a knife before dishing.

MUSH

90	60	30	Orders
3	2	1	Pan
3	2	1	pound <i>extra coarse</i> yellow cornmeal.
2¼	1½	¾	gallon water.
¾	½	¼	cup salt.

Bring water to boiling in a double boiler, add salt and cornmeal. Cook for about 45 minutes, or until done, stir occasionally. Spread while warm.

Left-over. Reheat and serve.

22—TRIPE, STEWED
(Stewed Tripe)

45	30	15	Orders
7½	5	2½	pounds tripe.
2¼	1½	¾	gallons cold water for boiling tripe, to which
3	2	1	teaspoon salt has been added.
7½	5	2½	pints hot water.
4½	3	1½	pints concentrated or thick strained tomatoes.
1½	1	½	cup flour.
3	2	1	cup water to be mixed with flour.
2¼	1½	¾	cup ground onions.
3	2	1	clove garlic.
¾	½	¼	cup finely chopped parsley.
3	2	1	dessertspoon oil for frying onions, etc.
3	2	1	dessertspoon salt.
¾	¼	⅛	teaspoon white pepper.

Thoroughly wash tripe and cut into pieces about 1 inch square. Boil in salt water for about 1 hour. Drain, add hot water as above, salt and pepper.

Fry onions and garlic in oil as above, add tomatoes, then add to the tripe. Cook all for 2 hours, or until done. Mix flour with water as above until smooth, add and again bring to boiling. Add chopped parsley and cook 5 minutes.

Serve on 6-inch plates, using standard steel ladle No. 2.

23—VEAL STEW WITH ITALIENNE PASTE

90 60 30 Orders

15	10	5	pounds <i>boneless</i> lean veal. Use shoulder, cut into 1 by ½-inch pieces.
3	2	1	gallon cold water for meat.
4½	3	1½	pint onions quartered.
1½	1	½	pound rigatoni, large macaroni about ½-inch in diameter by 2 inches in length.
3	2	1	can peas, No. 2 size, 1 pound and 8 ounces.
9	6	3	dessertspoons finely chopped parsley.
4½	3	1½	cups flour.
3	2	1	pint water to be mixed with flour.
9	6	3	dessertspoons salt.
¾	½	¼	teaspoon white pepper.

Put meat and onions into cold water as above, add salt and pepper, bring to boiling. Cook for about 45 minutes or until done.

Mix flour smooth with water as above, add to the meat, then add the peas and parsley and bring to boiling, boil for 5 minutes. Add cooked paste prepared as below. Mix thoroughly.

Note.—Remove any scum that rises while cooking.

Cook rigatoni per Section VIII, Recipe No. 3, except that on account of size it is necessary to cook it about 45 minutes.

Serve on 6-inch plates, using standard steel ladle No. 2.

Note.—For paste, buy what is known as "rigatoni." This is used as a substitute for dumplings. If unobtainable, select paste as nearly this size as can be obtained, or order through the office of the Superintendent of Dining Service. It will be supplied in 20-pound boxes.

Left-over. Reheat and serve.



1—SANDWICHES, COLD

Bread. Use sandwich or steam bread, $3\frac{3}{4}$ x 4 inches in size. Slice $\frac{3}{8}$ of an inch thick.

Nine-inch loaf produces 24 slices.

Before slicing, shave off ends and crust.

Use 2 slices of bread for each sandwich.

Dry Sandwiches, such as sliced ham, cheese, etc. Butter bread, using melted butter. Spread thinly over each slice, being careful to butter edges.

One print of butter is sufficient for 3 slices.

Meat or Cheese should be cut very thin. Use sufficient to reasonably cover 1 slice of bread.

Dry Sandwiches only, should be cut crosswise through the middle.

Moist Sandwiches, such as chopped egg, deviled meat, lettuce, minced ham and egg, etc. Spread each slice of bread with mayonnaise, being careful to spread the edges. Use 1 teaspoon of mayonnaise for each slice of bread.

Do not prepare over 4 hours' requirements in advance. Keep in the refrigerator or wrap in a moist cloth.

Serve on 4-inch plates.

2—SANDWICHES, HOT

Bread. Use sandwich or steam bread $3\frac{3}{4}$ x 4 inches in size. Slice $\frac{3}{8}$ of an inch thick.

Nine-inch loaf produces 24 slices.

Bread 1 day old is best. Fresh bread should be slightly dried.

Before slicing shave off ends and crust.

Meat. Meat should be cut very thin. Use enough to reasonably cover 1 slice of bread. One-half a regular meat order should be sufficient. *Do not* use small broken pieces.

Place meat on *unbuttered* bread, cover with $\frac{1}{2}$ ladle full of *hot* gravy. Place the top slice and pour the remainder of the gravy over it, using standard steel ladle No. 3, 1 ladle full to each sandwich.

Serve on 6-inch plates.

3—BOLOGNA SANDWICHES

27 18 9 Orders

1½ 1 ½ pound bologna cut into 18 slices.
18 12 6 prints butter.
54 36 18 olives.
54 36 18 slices bread.
Mustard.

Buy bologna averaging about 2 inches in diameter. Take off the skin and slice. Use bread and butter as directed in Section VI, Recipe No. 1, except butter the lower slice only. Cover the top of the bologna with a *good* supply of prepared mustard and place the top slice over it. Use 2 slices of bologna to the sandwich. Serve on 4-inch plates, with 2 olives as a garnish.

If other size bologna is used, ½ pound should make 9 sandwiches.

4—DEVILED EGG AND DILL PICKLE SANDWICH

75 50 25 Orders

21 14 7 hard-boiled eggs.
3 2 1 cup finely ground dill pickles.
3 2 1 cup mayonnaise.
3¾ 2¼ 1½ cups mayonnaise for spreading bread.
3 2 1 dessertspoon vinegar.
¾ ½ ¼ teaspoon paprika.
¾ ½ ¼ teaspoon salt.
¾ ½ ¼ teaspoon white pepper.
150 100 50 slices bread.
Lettuce.

Grind eggs very fine. Add pickles, mayonnaise and seasoning as above.

Prepare bread per Section VI, Recipe No. 1. Spread bread with mayonnaise. Put filling on bread, using automatic disher No. 40 once full for each sandwich. Spread filling carefully over both slices. Put the two pieces together with a crisp leaf of lettuce in the center. Serve on 4-inch plate.

5—DEVILED MEAT AND OLIVE SANDWICH

44	22	11	Orders
4	2	1	can deviled meat, size $3\frac{1}{4}$ ounces.
5	$2\frac{1}{2}$	$1\frac{1}{4}$	cups pitted ripe olives.
12	6	3	dessertspoons mayonnaise.
2	1	$\frac{1}{2}$	cup mayonnaise for spreading bread.
4	2	1	dessertspoon vinegar.
4	2	1	sweet pickle, about 3 inches in size.
88	44	22	slices bread.
			Lettuce.

Grind olives with the pickles, add deviled meat, thoroughly mix with the mayonnaise and vinegar.

Prepare bread per Section VI, Recipe No. 1. Spread with mayonnaise. Put filling on bread, using automatic disher No. 40 once full for each sandwich. Spread filling carefully over both slices. Put the two pieces together with a crisp leaf of lettuce in the center. Serve on 4-inch plates.

6—EGG SANDWICH

(Chopped Egg Sandwich)

60	24	12	Orders
20	8	4	hard-boiled eggs.
$2\frac{1}{2}$	1	$\frac{1}{2}$	cup mayonnaise.
$2\frac{1}{2}$	1	$\frac{1}{2}$	cup mayonnaise for spreading bread.
5	2	1	dessertspoon vinegar.
$3\frac{3}{4}$	$1\frac{1}{2}$	$\frac{3}{4}$	teaspoon salt.
$2\frac{1}{2}$	1	$\frac{1}{2}$	teaspoon white pepper.
120	48	24	slices bread.
			Lettuce.

Grind eggs very fine, mix with mayonnaise and seasoning as above.

Prepare bread per Section VI, Recipe No. 1.

Spread bread with mayonnaise. Put filling on bread, using automatic disher No. 40 once full for each sandwich. Spread filling carefully over both slices. Put the two pieces together with a crisp leaf of lettuce in the center.

7—MINCED CHICKEN SANDWICH

60	36	12	Orders
2½	1½	½	pound cooked <i>boneless</i> chicken meat.
2½	1½	½	cup mayonnaise.
2½	1½	½	cup mayonnaise for spreading bread.
7½	4½	1½	dessertspoons vinegar.
2½	1½	½	teaspoon salt.
1½	¾	¼	teaspoon white pepper.
120	72	24	slices bread.
			Lettuce.

Use broken pieces, left-overs, etc. Grind meat very fine, add mayonnaise and seasoning as above.

Prepare bread per Section VI, Recipe No. 1. Spread bread with mayonnaise. Put filling on bread, using automatic disher No. 40 once full for each sandwich. Spread filling carefully over both slices. Put the 2 pieces together with a crisp leaf of lettuce in the center.

Serve on 4-inch plate.

8—MINCED HAM AND EGG SANDWICH

56	28	14	Orders
1	½	¼	pound boiled ham.
8	4	2	hard-boiled eggs.
2	1	½	cup mayonnaise.
2½	1¼	⅔	cup mayonnaise for spreading bread.
4	2	1	dessertspoon vinegar.
	½	¼	teaspoon paprika.
112	56	28	slices bread.
			Lettuce.

Use ends of ham, broken pieces, etc. Grind ham very fine. Grind eggs very fine, mix with mayonnaise and seasoning as above.

Prepare bread per Section VI, Recipe No. 1. Spread bread with mayonnaise. Put filling on bread, using automatic disher No. 40 once full for each sandwich. Spread filling carefully over both slices. Put the two pieces together with a crisp leaf of lettuce in the center.

Serve on 4-inch plates.

9—MINCED MEAT AND EGG SANDWICH

56 28 14 Orders

1	½	¼	pound cooked meat (beef, corn beef, lamb, pork, tongue and veal.)
8	4	2	hard-boiled eggs.
2	1	½	cup mayonnaise.
2½	1¼	⅔	cup mayonnaise for spreading bread.
4	2	1	dessertspoon vinegar.
4	2	1	teaspoon salt.
½	¼	⅛	teaspoon white pepper.
112	56	28	slices bread.
			Lettuce.

Grind meat very fine, then grind eggs and mix with meat, adding mayonnaise and seasoning as above.

Prepare bread per Section VI, Recipe No. 1. Spread bread with mayonnaise. Put filling on bread, using automatic disher No. 40 once full for each sandwich. Spread filling carefully over both slices. Put the two pieces together with a crisp leaf of lettuce in the center.

Serve on 4-inch plates.

Note.—One pound uncooked meat shrinks to about two-thirds of a pound when cooked.

This sandwich should be served to use small amounts of left-over cooked meat, such as roasts, chops, broken pieces, etc. Remove gristle and most of fat before grinding. Enter on menu according to kind of meat used.

Minced Beef and Egg Sandwich.

Minced Tongue and Egg Sandwich, etc.,

10—SARDINE AND EGG SANDWICH

60 30 20 Orders

8	4	3	hard-boiled eggs.
6	3	2	large soused sardines, Booth or similar brand, size about 8 to the can.
4	2	1½	teaspoons mayonnaise.
2⅔	1½	1	cup mayonnaise for spreading bread.
2	1	⅔	dessertspoon vinegar.
120	60	40	slices bread.
			Lettuce.

Bone sardines, work to a paste with the eggs, mayonnaise and vinegar.

Prepare bread per Section VI, Recipe No. 1. Spread with mayonnaise. Put filling on bread, using automatic disher No. 40 once full for each sandwich. Spread filling carefully over both slices. Put the two pieces together with a crisp leaf of lettuce in the center. Serve on 4-inch plates.

11—SHRIMP AND OLIVE SANDWICH

60 30 Orders

- | | | |
|-----------------|-----------------|--------------------------------------|
| 2 | 1 | can shrimps, size 8 ounces. |
| 1 | $\frac{1}{4}$ | cup pitted olives. |
| | $\frac{1}{4}$ | cup mayonnaise. |
| 2 $\frac{2}{3}$ | 1 $\frac{1}{2}$ | cups mayonnaise for spreading bread. |
| 6 | 3 | dessertspoons vinegar. |
| 120 | 60 | slices bread. |
| | | Lettuce. |

Grind shrimps and olives separately, using largest size grinder. Thoroughly mix together, adding mayonnaise and vinegar.

Prepare bread per Section VI, Recipe No. 1. Spread with mayonnaise. Put filling on bread, using automatic disher No. 40 once full for each sandwich. Spread filling carefully over both slices. Put the two pieces together with a crisp leaf of lettuce in the center. Serve on 4-inch plates.

Note.—If 4-ounce cans are used, cut amounts above $\frac{1}{2}$ and obtain 15 orders.

12—DEVILED LAMB SANDWICH

54 27 Orders

- | | | |
|-----------------|-----------------|--------------------------------------|
| 1 | $\frac{1}{2}$ | pound cooked mutton or lamb.* |
| 8 | 4 | hard-boiled eggs. |
| 2 | 1 | cup mayonnaise. |
| 2 $\frac{2}{3}$ | 1 $\frac{1}{3}$ | cups mayonnaise for spreading bread. |
| 4 | 2 | dessertspoons vinegar. |
| 2 | 1 | dessertspoon salt. |
| $\frac{1}{2}$ | $\frac{1}{4}$ | teaspoon white pepper. |
| 108 | 54 | slices bread. |
| | | Lettuce. |

Grind meat very fine, then grind eggs and mix with meat, adding mayonnaise and seasoning as above.

Prepare bread per Section VI, Recipe No. 1. Spread bread with mayonnaise. Put filling on bread, using automatic disher No. 40 once full for each sandwich. Spread filling carefully over both slices. Put the two pieces together with a crisp leaf of lettuce in the center.

** Note.*—One pound uncooked is about two-thirds of a pound cooked.

1—EGG, CREAMED, ON TOAST
(Creamed Whole Egg on Toast)

48	24	12	Orders
48	24	12	hard-boiled eggs.
4	2	1	quart cream sauce.
48	24	12	pieces toast.
			Parsley.

Boil eggs for 10 minutes, remove shells, drop into hot cream sauce prepared per Section XII, Recipe No. 5. Put 1 piece of toast on a 5-inch plate; make a hole in the center of the toast about half the size of an egg. Place the egg and pour 1 ladle of hot cream sauce over it, using standard steel ladle No. 3. Sprinkle a little parsley over the top.

Prepare a small amount at a time, as eggs toughen if held.

2—OMELETTE, BAKED
(Baked Omelette)

60	40	20	10	Orders
3	2	1	$\frac{1}{2}$	Pan
60	40	20	10	eggs.
10½	7	3½	1¾	pints milk.
12	8	4	2	dessertspoons flour.
1	$\frac{2}{3}$	$\frac{1}{3}$	$\frac{1}{6}$	cup water to be mixed with flour, etc.
4½	3	1½	$\frac{3}{4}$	teaspoons baking powder.
12	8	4	2	dessertspoons salt.
1½	1	$\frac{1}{2}$	$\frac{1}{4}$	teaspoon white pepper.

Beat egg yolks and whites separately, the latter until stiff.

Mix flour, baking powder, pepper and salt, add water as above, stir until smooth. Add to the beaten yolks. Then stir into the *stiffly* beaten whites. Lastly add cold milk.

Pour into larded standard aluminum baking pan. Put pan in a roasting pan half filled with *boiling* water. Bake about 30 minutes in a *slow* oven.

Remove when well browned. Keep hot in the pan of water for serving.

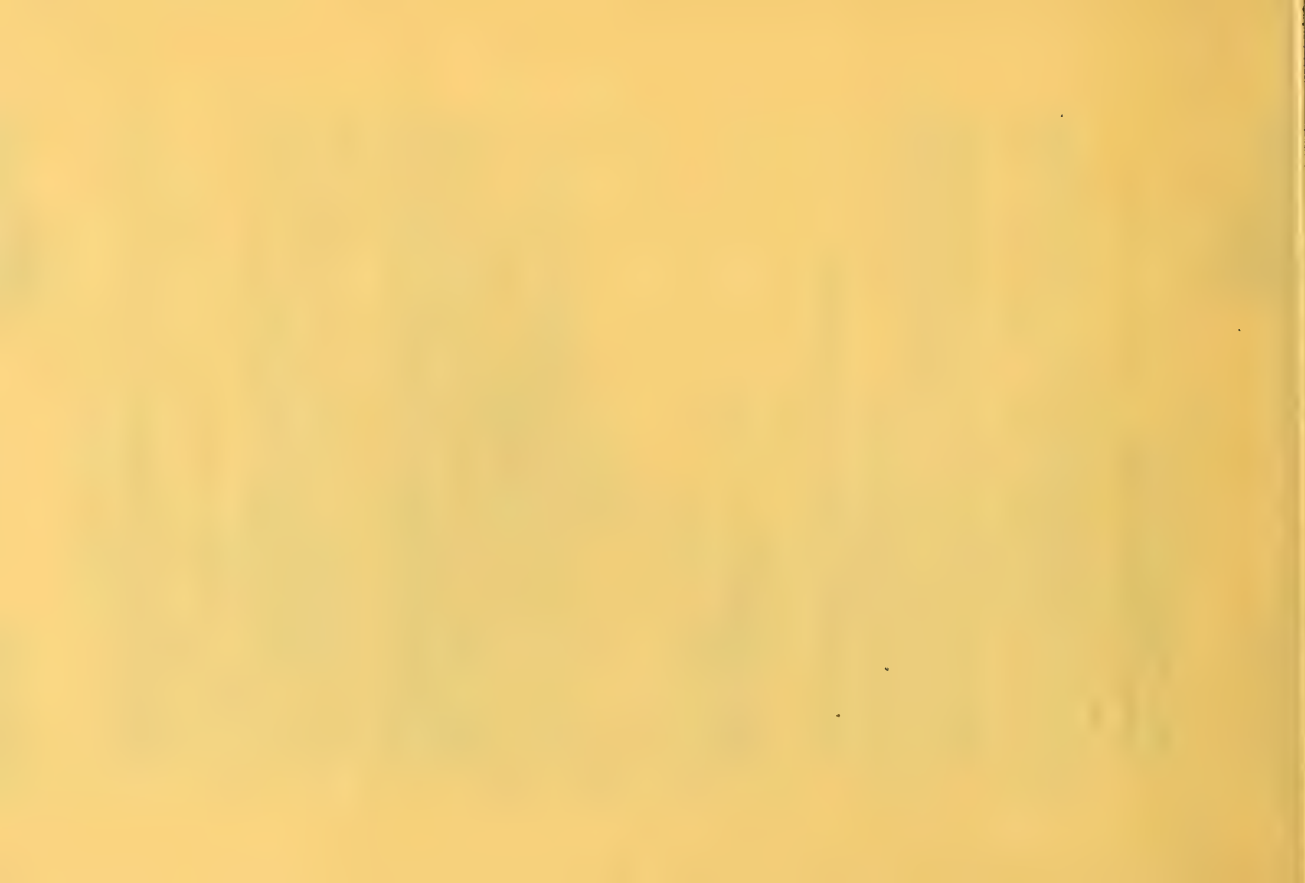
Ten-order amounts use a *half size* standard aluminum baking pan and cut into 10 pieces.

Larger amounts use 18-inch standard pans and cut into 20 pieces.

Serve plain on 6-inch plates.

Have tomato sauce and jelly on hand for those who desire to order it extra.

Left-over. Grind and use for sandwiches.



1—CORN, BAKED WITH CHEESE, ITALIENNE (Baked Corn and Cheese, Italienne)

60	40	20	Orders
1½	1	½	Pan
6	4	2	cans "halved" hominy, size 1 pound 12 ounces.
*2¼	1½	¾	pound grated cheese.
3	2	1	quart concentrated or thick strained tomatoes.
1½	1	½	cup finely chopped onions.
6	4	2	cloves garlic, finely chopped.
6	4	2	dessertspoons oil.
9	6	3	dessertspoons salt.
1½	1	½	teaspoon white pepper.

*Note.—Oregon cream cheese or similar.

Brown onions and garlic in oil, using small saucepan or stock pot. Add tomatoes, pepper and salt. Add hominy, then cheese. Mix thoroughly. Place in standard aluminum baking pan and bake in a quick oven until light brown. Be careful that it does not cook dry.

Twenty-order amounts use ½ size standard pan.

Larger amounts use 18-inch standard pans.

Serve on 5-inch plates, using standard steel ladle No. 3.

Left-over. Reheat and serve. If dry, slightly moisten or use for stuffing tomatoes or bell peppers.

2—HOMINY, CREAMED (Creamed Hominy)

36	18	6	Orders
6	3	1	can halved hominy, size 1 pound 12 ounces.
6	3	1	cup milk.
12	6	2	dessertspoons cornstarch.
12	6	2	dessertspoons water to be mixed with cornstarch.
12	6	2	prints butter.
6	3	1	dessertspoon salt.
1½	¾	½	teaspoon white pepper.

Put hominy into a double boiler, add milk and butter and bring to boiling. Add salt and pepper. Mix cornstarch with water as above and add. Again bring to boiling, cook 5 minutes.

Serve in vegetable dishes, using standard steel ladle No. 2.

Left-over. Reheat and serve.

3—MACARONI COOKING

- 1 pound white ditalini, short cut macaroni, size uncooked $\frac{1}{4}$ inch diameter,
 $\frac{1}{2}$ inch long.
1 $\frac{1}{2}$ gallons water.
 $\frac{1}{4}$ cup salt.

Put macaroni in fast boiling salted water, gauging amounts as above. Keep constantly boiling, *do not stir*. Boil for 20 minutes. Drain in a colander, then pour cold water over the macaroni and drain again. This keeps it from sticking together.

4—MACARONI AND CHEESE, BAKED (Baked Macaroni and Cheese)

100	80	40	20	Orders
2 $\frac{1}{2}$	2	1	$\frac{1}{2}$	Pan
5	4	2	1	pound ditalini, short cut macaroni.
*3 $\frac{3}{4}$	3	1 $\frac{1}{2}$	$\frac{3}{4}$	pound grated cheese.
7 $\frac{1}{2}$	6	3	1 $\frac{1}{2}$	quarts cream sauce.

**Note*.—Oregon cream cheese or similar.

Cook macaroni per Section VIII, Recipe No. 3.

Cook cream sauce per Section XII, Recipe No. 5.

Add cream sauce to macaroni, add $\frac{2}{3}$ of the grated cheese, mix well. Place in a standard aluminum baking pan, carefully sprinkle the remaining cheese over the top and bake in a medium oven for about $\frac{1}{2}$ hour, or until well browned.

Twenty-order amounts use *half size* standard pan.

Larger amounts use 18-inch standard pans.

Serve on 5-inch plates, using automatic disher No. 6.

Left-over. Reheat and serve. If dry, slightly moisten with a little milk.

5—MACARONI, ITALIENNE

See Spaghetti, Section VIII, Recipe No. 9.

6—RICE COOKING

- 1 part rice.
12 parts water.

Put rice into boiling water, dropping in a small amount at a time. Boil for 20 minutes, after which time considerable water should be left. Pour into a colander and drain.

Note.—Cooking rice in this way retains its size and shape, overcomes the necessity of stirring and avoids the possibility of burning.

7—RICE, BAKED WITH CHEESE (Baked Rice with Cheese)

68	34	17	Orders
2	1	$\frac{1}{2}$	Pan
6	3	$1\frac{1}{2}$	pounds uncooked rice, <i>or</i>
6	3	$1\frac{1}{2}$	pints uncooked rice.
*2 $\frac{1}{2}$	$1\frac{1}{4}$	$\frac{5}{8}$	pounds grated cheese.
8	4	2	prints butter.
6	3	$1\frac{1}{2}$	pints cream sauce.
1	$\frac{1}{2}$	$\frac{1}{4}$	cup salt.

* *Note*.—Oregon cream cheese or similar.

Cook rice per Section VIII, Recipe No. 6.

Cook cream sauce per Section XII, Recipe No. 5.

Add cream sauce to rice, add butter, salt and $\frac{2}{3}$ of the grated cheese. Mix thoroughly and let simmer for 5 minutes. Place in standard aluminum baking pan, carefully sprinkle the remaining cheese over the top and bake in a medium oven for about $\frac{1}{2}$ hour, or until well browned.

17-order amounts use *half size* standard pan.

Larger amounts use 18-inch standard pans.

Serve on 5-inch plates, using automatic disher No. 6.

Left-over. Can be mixed with chopped meat and made into croquettes or used for stuffing bell peppers or tomatoes.

8—RICE, BAKED "CREOLE" (Baked Rice "Creole")

60	45	30	15	Orders
6	$4\frac{1}{2}$	3	$1\frac{1}{2}$	pounds uncooked rice.
2	$1\frac{1}{2}$	1	$\frac{1}{2}$	cup finely ground onions.
4	3	2	1	pint concentrated or thick strained tomatoes.
2	$1\frac{1}{2}$	1	$\frac{1}{2}$	clove garlic, chopped fine.
2	$1\frac{1}{2}$	1	$\frac{1}{2}$	dessertspoon oil.
2	$1\frac{1}{2}$	1	$\frac{1}{2}$	dessertspoon salt.
$\frac{1}{2}$	$\frac{1}{4}$	$\frac{1}{8}$..	Pinch cayenne pepper, <i>or</i>
				teaspoon cayenne pepper.

Cook rice per Section VIII, Recipe No. 6.

Brown onions and garlic in oil, using small saucepan or stock pot. Add tomatoes, salt and pepper. Add the cooked rice, mix thoroughly. Place in aluminum baking pans and bake in a moderate oven 20 minutes.

Fifteen-order amounts use *half size* standard aluminum baking pan.

Larger amounts use 18-inch standard pans.

Serve on 5-inch plates, using automatic disher No. 6.

Left-over. Can be mixed with chopped meat and made into croquettes or used for stuffing bell peppers or tomatoes.

9—SPAGHETTI COOKING

100	75	50	25	Orders
8	6	4	2	pounds white spaghetti broken into 1½-inch pieces.
12	9	6	3	gallons water.
2	1½	1	½	cup salt.

Note.—Numbers of orders as listed above are approximate and are to be used only as a guide. This is a cooking instruction only.

Put spaghetti in fast boiling salted water, gauging amounts as above. Keep constantly boiling, *do not stir*. Boil for 20 minutes. Drain in a colander, then pour cold water over the spaghetti and drain again. This keeps it from sticking together.

10—SPAGHETTI OR MACARONI ITALIENNE

100	75	50	25	Orders
8	6	4	2	pounds spaghetti broken into 1½-inch pieces.
4	3	2	1	cup finely ground onions.
4	3	2	1	clove garlic finely chopped.
6	4½	3	1½	quarts concentrated or thick strained tomatoes.
				(A thick beef soup stock may be substituted for ½ of the tomatoes.)
1	¾	½	¼	cup oil.
7	5¼	3½	1¾	dessertspoons salt.
1	¾	½	¼	teaspoon white pepper.
1	¾	½	¼	teaspoon cayenne pepper.

Cook spaghetti per Section VIII, Recipe No. 9.

Brown onions and garlic in the oil, using saucepan or stock pot. Add tomatoes, pepper and salt, add spaghetti and mix thoroughly.

Serve on 5-inch plates, using automatic disher No. 5.

Note.—**Macaroni Italienne.** Prepare same as above, but use ditalini, short cut macaroni, in place of spaghetti.

1-ASPARAGUS CUTS, CREAMED

(Creamed Asparagus Cuts)

70 35 Orders

- | | | |
|---|----|--|
| 2 | 1 | can asparagus cuts, No. 10, gallon size. |
| 3 | 1½ | quarts milk. |
| 3 | 1½ | pints water. |
| 6 | 3 | prints butter. |
| ½ | ¼ | cup cornstarch. |
| ½ | ¼ | cup water to be mixed with cornstarch. |
| 2 | 1 | dessertspoon salt. |
| ½ | ¼ | teaspoon white pepper. |

Put milk and water in a double boiler. Add salt, pepper and butter and bring to boiling. Mix cornstarch with water and add. Again bring to boiling and cook for 5 minutes. Add the asparagus cuts after having drained them. When thoroughly heated, serve in vegetable dishes, using standard steel ladle No. 3.

Left-over. Reheat and serve. Add a little milk if dry.

1-A-ASPARAGUS CUTS, CREAMED—SMALL CANS

(Creamed Asparagus Cuts)

27 18 9 Orders

- | | | | |
|----|----|----|---|
| 3 | 2 | 1 | can asparagus cuts, No. 2½ size, 1 pound 14 ounces. |
| 3 | 2 | 1 | pint milk. |
| 3 | 2 | 1 | cup water. |
| 3 | 2 | 1 | print butter. |
| 4½ | 3 | 1½ | dessertspoons cornstarch. |
| 4½ | 3 | 1½ | dessertspoons water to be mixed with cornstarch. |
| 2¼ | 1½ | ¾ | teaspoon salt. |
| ½ | ¼ | ⅛ | teaspoon white pepper. |

Prepare and serve same as Recipe No. 1 above.

2—CAULIFLOWER, CREAMED (Creamed Cauliflower)

Cauliflower.
Boiling water.
Salt.
Cream sauce.

Trim off leaves and stalk of cauliflower. Let stand in cold water to cover for 30 minutes. Cook in boiling salted water for 20 minutes or until soft. Drain, separate flowerets and serve with cream sauce.

Cream Sauce. See Section XII, Recipe No. 5.

Serve in vegetable dishes, gauging amounts equal to serving of peas, creamed corn, etc. Keep the cream sauce in a separate vessel and pour over the orders as called for, gauging 1 standard steel ladle No. 3 of cream sauce to each order.

Left-over, Baked. Mix well with cream sauce, put in baking pan and brown in the oven, or use in combination or vegetable salads.

3—CORN, CREAMED

88	44	22	11	Orders
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16	8	4	2	cans corn, No. 2 size, 20 ounces.
4	2	1	$\frac{1}{2}$	pint milk.
8	4	2	1	print butter.

Empty corn into a saucepan or double boiler, add butter and milk. Mix and heat thoroughly. Serve in vegetable dishes, using standard steel ladle No. 3.

Prepare in small quantities as required, so that corn will not become thick and dry to the saucepan.

4—CORN ON THE COB

Add 1 tablespoon vinegar to a gallon of water. Bring to boiling, put in corn and turn off the gas. Keep covered and allow to stand about 10 minutes. The corn is then ready to serve.

Preparing corn in this way overcomes the discoloration and toughness which result from boiling.

Left-over. Remove from cob and make into succotash or creamed corn.

5—ONIONS, CREAMED (Creamed Onions)

60	40	20	Orders
7 $\frac{1}{2}$	5	2 $\frac{1}{2}$	pounds peeled onions, each cut into 8 pieces.
3	2	1	quart milk.
6	4	2	quarts water.
3	2	1	print butter.
1 $\frac{1}{2}$	1	$\frac{1}{2}$	cup cornstarch.
1 $\frac{1}{2}$	1	$\frac{1}{2}$	cup water to be mixed with cornstarch.
3	2	1	dessertspoon salt.
$\frac{3}{4}$	$\frac{1}{2}$	$\frac{1}{4}$	teaspoon white pepper.

Put onions into cold water as above and bring to boiling. Cook for about 45 minutes, or until done. Drain, add milk, butter, pepper, salt and cornstarch mixed with water as above. Mix well and again bring to boiling. Cook 5 minutes.

Serve in vegetable dishes, using standard steel ladle No. 3.

Left-over. Can be warmed and served next day.

6—PEAS, GREEN, CREAMED (Creamed Green Peas)

72	36	Orders
2	1	can peas, No. 10, gallon size.
3	1 $\frac{1}{2}$	quarts milk.
5	2 $\frac{1}{2}$	cups water.
6	3	prints butter.
$\frac{1}{2}$	$\frac{1}{4}$	cup cornstarch.
1	$\frac{1}{2}$	cup water to be mixed with cornstarch.
3	1 $\frac{1}{2}$	dessertspoons salt.
$\frac{1}{4}$	$\frac{1}{8}$	dessertspoon white pepper.

Put milk and water in a double boiler. Add salt and pepper and bring to boiling. Mix cornstarch with water as above and add to the milk. Again bring to boiling and cook 5 minutes, then add the peas after having drained them.

Serve in vegetable dishes, using standard steel ladle No. 3.

6-A—PEAS, GREEN, CREAMED—SMALL CANS

(Creamed Green Peas)

84	56	28	14	Orders
12	8	4	2	cans peas, No. 2 size, 1 pound 8 ounces.
3	2	1	$\frac{1}{2}$	quart milk.
3	2	1	$\frac{1}{2}$	cup water.
6	4	2	1	print butter.
12	8	4	2	dessertspoons cornstarch.
12	8	4	2	dessertspoons water to be mixed with cornstarch.
3	2	1	$\frac{1}{2}$	dessertspoon salt.
$\frac{3}{4}$	$\frac{1}{2}$	$\frac{1}{4}$	$\frac{1}{8}$	teaspoon white pepper.

Prepare and serve same as Recipe No. 6 above.

7—PEAS, GREEN, PLAIN

(Green Peas)

81	54	27	Orders
3	2	1	can peas, No. 10, gallon size.
18	12	6	prints butter.
3	2	1	dessertspoon salt.
$\frac{3}{8}$	$\frac{1}{4}$	$\frac{1}{8}$	dessertspoon white pepper.

Empty contents of can, including liquid, into a saucepan. Add butter salt and pepper and heat thoroughly.

Serve in vegetable dishes, using standard steel ladle No. 3.

7-A—PEAS, GREEN, PLAIN—SMALL CANS

(Green Peas)

88	44	22	11	Orders
16	8	4	2	cans peas, No. 2 size, 1 pound 8 ounces.
16	8	4	2	prints butter.
2 $\frac{2}{3}$	1 $\frac{1}{3}$	$\frac{2}{3}$	$\frac{1}{3}$	dessertspoon salt.
1	$\frac{1}{2}$	$\frac{1}{4}$	$\frac{1}{8}$	teaspoon white pepper.

Prepare and serve same as Recipe No. 7 above.

8—POTATOES, FRENCH ROASTED

(French Roasted Potatoes)

100	60	30	20	10	Orders
40	24	12	8	4	
pounds peeled potatoes, cut about 3½ by 4 inches long by ¼ inch thick, obtained from <i>about</i>					
50	30	15	10	5	pounds unpeeled potatoes.
*5	3	1½	1	½	pint salad oil.
15	9	4½	3	1½	dessertspoons salt.
2½	1½	¾	½	¼	teaspoon white pepper.

**Note*.—This is the actual amount of oil absorbed, but to roast properly and prevent sticking, 1 *pint* for each 4-pound roasting is required. About 1½ *cups* will be left in the pan. This can be used again. It is advisable to roast only in small or 4-pound amounts.

Cut potatoes into pieces, wash and dry thoroughly with a towel. Put into a black iron baking pan, 4 *pounds* or 10 *orders* at a time. Add pepper and salt and pour 1 *pint* of oil over the top, mix well and put into a hot oven. Bake for about 30 minutes, or until cooked and well browned. While cooking stir 3 or 4 times. When done remove potatoes immediately with a skimmer.

9—POTATOES, MASHED

(Mashed Potatoes)

100	75	50	25	Orders
24	18	12	6	
30	22½	15	7½	pounds peeled potatoes, obtained from <i>about</i>
4	3	2	1	pint milk.
20	15	10	5	prints butter.
1	¾	½	¼	cup salt.

Boil the potatoes in salted water until well done. Drain the water, add milk and butter, mash and whip until white and flakey. Serve with automatic disher No. 6.

Left-over. Brown in a baking pan and serve as Browned Mashed Potatoes, mould into Potato Cakes, or use as crust for Baked Meat Pie.

10—POTATOES, SWEET, BAKED (Baked Sweet Potatoes)

Select or cut sweet potatoes to average $\frac{1}{2}$ pound each. Trim and clean, rub over with lard or grease, bake until well done.

One pound uncooked should produce **2 orders**.

Serve plain, 1 to the order.

11—SWEET POTATOES, SOUTHERN STYLE

72	48	24	12	Orders
3	2	1	$\frac{1}{2}$	Pan

24 16 8 4 pounds uncooked sweet potatoes, *or*

21 14 7 $3\frac{1}{2}$ pounds cooked sweet potatoes.

3 2 1 $\frac{1}{2}$ quart milk.

$\frac{3}{4}$ $\frac{1}{2}$ $\frac{1}{4}$ $\frac{1}{8}$ cup sugar.

12 8 4 2 prints butter.

6 4 2 1 deserts- spoon nutmeg.

Boil potatoes until done, scrape off skins, *do not* peel by cutting. Slice into pieces about $3\frac{1}{2}$ or 4 inches long by $1\frac{1}{4}$ inches thick.

For 12-order amounts, use standard half size aluminum baking pan.

For larger amounts, use standard 18-inch aluminum baking pan.

Place half of the potatoes in a layer in the bottom of the pan. Pour half of the milk over them, dot with half of the butter and sprinkle with half of the nutmeg and of the sugar. Add the remaining potatoes, pour over the remaining milk and sprinkle with the remaining butter, nutmeg and sugar. Milk should be added before the sugar and spice so as to remove as little spice as possible. Brown in a medium oven.

Serve about 4 pieces to an order. Orders should equal in amounts potatoes prepared in other ways.

Left-over. Serve fried or mix with other potatoes and fry as combination potatoes.

12—SPINACH OR GREENS

Use Spinach, Tender Beet Tops, Or Coarse Outer Lettuce Leaves.

Butter.
Salt.
White pepper.

Remove the center stem from leaves having coarse stems, the full length of the leaf. Wash thoroughly in three waters, carefully draining each time. Cover with boiling water and cook for about 20 minutes. Drain in a colander. Chop very fine, season with butter, gauging 1 print to about 15 orders.

Serve in vegetable dishes, using standard steel ladle No. 3.

Left-over. Reheat and serve.

13—TOMATOES, STEWED (Stewed Tomatoes)

66	44	22	Orders
3	2	1	can solid pack tomatoes, No. 10, gallon size.
6	4	2	dessertspoons sugar.
9	6	3	dessertspoons salt.
1½	1	½	dessertspoon white pepper.

Add sugar, salt and pepper to tomatoes and cook for 15 minutes.

Serve in vegetable dishes, using standard steel ladle No. 3.

13-A—TOMATOES, STEWED—SMALL CANS (Stewed Tomatoes)

36	24	12	6	Orders
6	4	2	1	can solid pack tomatoes, No. 2½ size, 1 pound and 12 ounces.
3	2	1	½	dessertspoon sugar.
4½	3	1½	¾	dessertspoon salt.
1½	1	½	¼	teaspoon white pepper.

Prepare and serve same as Recipe No. 13 above.

Note.—If fresh tomatoes are used, gauge seasoning and cook as above.

1—APPLE SNOW PUDDING

108	72	36	18	Orders
9	6	3	1½	cups raspberry Jello.
9	6	3	1½	quarts water.
54	36	18	9	maraschino cherries.

Put Jello into a bowl, add *boiling* water. Stir well until thoroughly dissolved. Set to cool. When partly cooled, pour into sherbet glasses, filling them *three-fourths* full. Put in a cool place to set. When firm, serve with a heaping dessertspoon of apple snow, topped with one-half of a maraschino cherry.

APPLE SNOW

108	72	36	18	Orders
12	8	4	2	egg whites.
12	8	4	2	grated apples, size 100.
6	4	2	1	cup sugar.

After beating eggs until light, add grated apples and sugar. Beat until feathery.

2—BREAD CUSTARD PUDDING

84	56	28	14	Orders
3	2	1	½	Pan
6	4	2	1	quart broken bread.
3	2	1	½	quart warm milk for soaking bread.
7½	5	2½	1½	cups sugar.
3	2	1	½	teaspoon nutmeg.
3	2	1	½	dessertspoon vanilla.
7½	5	2½	1½	quarts milk.
21	14	7	4	eggs.

Use crusts and any stale bread, break or cut into ½-inch pieces. Soak in warm milk as above about 10 minutes, or until milk is absorbed.

Beat eggs, add sugar, nutmeg and remaining milk. Lastly add vanilla. Pour into the soaked bread. Put into standard aluminum baking pan and place in a pan partly filled with water. Bake about ½ hour, or until custard sets and pudding is well browned.

Fourteen-order amounts use *half size* standard pan.

Larger amounts use 18-inch standard pans.

Serve either hot or cold in sherbet glasses, using automatic disher No. 10 *rounded* full.

3—CHOCOLATE PUDDING

90	60	30	15	Orders
6	4	2	1	quart milk.
6	4	2	1	quart water.
3	2	1	$\frac{1}{2}$	cup sugar.
6	4	2	1	cup ground sweetened chocolate.
6	4	2	1	cup cornstarch.
$4\frac{1}{2}$	3	$1\frac{1}{2}$	$\frac{3}{4}$	cup water to be mixed with cornstarch.

Put milk and water in a double boiler and bring to boiling. Add chocolate, stir until dissolved. Add cornstarch mixed as above. Bring to boiling. Cook for 5 minutes. Set aside to cool, preferably over night. Remove scum from top before dishing.

Serve in sherbet glasses, using automatic disher No. 10 *rounded* full.

This pudding may be served warm. If so, it should be dished as ordered.

4—CORNSTARCH CUSTARD, BAKED

(Baked Cornstarch Custard)

108	72	36	18	Orders
3	2	1	$\frac{1}{2}$	Pan
9	6	3	$1\frac{1}{2}$	quarts milk.
3	2	1	$\frac{1}{2}$	quart water.
6	4	2	1	cup sugar.
12	8	4	2	dessertspoons sugar for egg whites.
3	2	1	$\frac{1}{2}$	cup cornstarch.
3	2	1	$\frac{1}{2}$	cup water to be mixed with cornstarch.
18	12	6	3	eggs.
3	2	1	$\frac{1}{2}$	dessertspoon vanilla.

Put milk and water in double boiler, add sugar, bring to boiling. Beat egg yolks until light, add cornstarch mixed as above. Add to the milk, again bring to boiling, cook for 5 minutes. Pour in standard aluminum baking pans. When slightly cooled spread beaten egg whites over top, first having added sugar as above. Brown in a hot oven.

18-order amounts use *half size* standard aluminum baking pan.

Larger amounts use 18-inch standard pans.

Serve in sherbet glasses, using automatic disher No. 10 *rounded* full.

5—CORNSTARCH PUDDING WITH CHOCOLATE CREAM SAUCE

90	60	30	15	Orders
9	6	3	1½	quarts milk.
3	2	1	½	quart water.
12	8	4	2	eggs.
6	4	2	1	cup sugar.
4½	3	1½	¾	cup cornstarch.
4½	3	1½	¾	cup water to be mixed with cornstarch.
¾	½	¼	⅛	teaspoon salt.

Heat milk and water in a double boiler. Add sugar, salt and cornstarch mixed with water as above. Bring to boiling, cook for 5 minutes. Remove from fire and stir in the beaten eggs. Set aside to cool. Serve in sherbet glasses, using automatic disher No. 10 *rounded* full.

CHOCOLATE CREAM SAUCE

90	60	30	15	Orders
3	2	1	½	cup ground sweetened chocolate.
6	4	2	1	cup boiling water for melting chocolate.
4½	3	1½	¾	dessertspoon cornstarch.
9	6	3	1½	dessertspoons water to be mixed with cornstarch.
3	2	1	½	dessertspoon sugar.
1½	1	½	¼	cup pastry cream.
¾	½	¼	⅛	cup milk.
3	2	1	½	teaspoon vanilla.

Melt chocolate in boiling water as above. Add cornstarch mixed with water as above, bring to boiling, cook for 5 minutes. Remove from fire, beat in the cream and vanilla. Set aside for a short time to cool. Pour sauce over each order of pudding, using automatic disher No. 40.

6—CUP CUSTARD

104	52	26	13	Orders
4	2	1	½	gallon milk.
48	24	12	6	eggs.
4	2	1	½	pint sugar.
1	½	¼	⅛	teaspoon nutmeg.

Beat the eggs and pour into the milk. Add sugar and nutmeg. Fill custard cups and place them in a baking pan partly filled with water. Bake in a *slow* oven. Remove when well browned.

7—GINGER CAKE PUDDING WITH VANILLA SAUCE

96	64	32	16	Orders
3	2	1	$\frac{1}{2}$	Pans
5	3	1		pounds, <i>and</i>
10	12	14	15	ounces family flour.
6	4	2	1	egg.
18	12	6	3	ounces brown sugar.
1	$\frac{2}{3}$	$\frac{1}{3}$	$\frac{1}{6}$	cup lard.
4 $\frac{1}{2}$	3	1 $\frac{1}{2}$	$\frac{3}{4}$	cup molasses.
3	2	1	$\frac{1}{2}$	pint hot water.
$\frac{3}{4}$	$\frac{1}{2}$	$\frac{1}{4}$	$\frac{1}{6}$	cup ground sweetened chocolate.
6	4	2	1	dessertspoon hot water for dissolving chocolate.
12	8	4	2	dessertspoons ginger.
1 $\frac{1}{2}$	1	$\frac{1}{2}$	$\frac{1}{4}$	teaspoon nutmeg.
6	4	2	1	teaspoon soda.
6	4	2	1	teaspoon water to be mixed with soda.

Mix eggs, sugar and lard together. Add molasses, then hot water. Add chocolate dissolved as above, add flour and ginger thoroughly mixed. Lastly add soda mixed with water as above. Mix well and bake in a well larded standard aluminum baking pan in a medium oven for about 30 minutes, or until done.

Sixteen-order amounts, use a *half size* standard aluminum baking pan and cut into 16 pieces.

Larger amounts, use 18-inch standard aluminum baking pans and cut into 32 pieces.

Serve hot on 5-inch plates, with 1 $\frac{1}{2}$ ladles full of hot vanilla sauce poured over the top, or cut each order in half, spread on plate and then pour over sauce. Use standard steel ladle No. 3 for sauce.

VANILLA SAUCE

See Section XII, Recipe No. 10.

Left-over. Warm and serve.

8—GRAPENUT CUSTARD

52 26 13 Orders

- | | | | |
|----|----------------|----------------|-------------------------------|
| 1 | $\frac{1}{2}$ | $\frac{1}{4}$ | box grapenuts, 12-ounce size. |
| 7 | $3\frac{1}{2}$ | $1\frac{3}{4}$ | quarts milk. |
| 16 | 8 | 4 | eggs. |
| 1 | $\frac{1}{2}$ | $\frac{1}{4}$ | teaspoon nutmeg. |
| 1 | $\frac{1}{2}$ | $\frac{1}{4}$ | teaspoon vanilla. |
| 3 | $1\frac{1}{2}$ | $\frac{3}{4}$ | cup sugar. |

Empty grapenuts into a mixing bowl, add 4, 2 or 1 cups boiling milk. Mix and let stand for 20 minutes.

Beat eggs; add to the remaining milk; add nutmeg, vanilla and sugar; then add the soaked grapenuts. Pour into ramekins, stirring continually to keep the grapenuts from settling. Place in a baking pan partly filled with water. Bake in a slow oven. Remove when well browned.

9—JELLO

102 68 34 17 Orders

- | | | | | |
|----|---|---|---------------|---|
| 3 | 2 | 1 | $\frac{1}{2}$ | package Jello, 28-ounce size, <i>or</i> |
| 12 | 8 | 4 | 2 | cups Jello. |
| 3 | 2 | 1 | $\frac{1}{2}$ | gallon boiling water. |

Note.—When substitute for Jello is used, use proportions as given in directions on package, but prepare and serve as below.

Put Jello into bowl, add *boiling* water, stir well until thoroughly dissolved. Set to cool over night.

Jello for Quick Use

Jello will set in 2 or 3 hours if prepared as follows:

Pour *one-half* the amount of *boiling* water specified above over Jello. As soon as it dissolves, add other half of water, *cold*. Mix well and place in cooler or refrigerator.

Serve in sherbet glasses, using automatic disher No. 10 *rounded* full.

If Jello is too firm to serve with disher it should be gauged 7 orders to each quart of water used.

Note.—In hot weather it is advisable to serve from a double boiler with the lower section filled with ice.

10—JELLO WITH FRUIT

114	76	38	Orders
3	2	1	package Jello, 28-ounce size, <i>or</i>
12	8	4	cups Jello.
3	2	1*	gallon <i>boiling</i> water.
4½	3	1½	pints oranges cut into ½-inch pieces, obtained <i>from about</i>
9	6	3	oranges, size 126.
1½	1	½	pint bananas, sliced into ¼-inch slices, obtained from
			<i>about</i>
9	6	3	bananas, size 6 inches.

Note.—When substitute for Jello is used, use proportions as given in directions on package, but prepare and serve as below.

Sliced pineapple, cut into ½-inch pieces, may be substituted for either oranges or bananas, gauging two slices for either fruit omitted.

Put Jello into a bowl, add boiling water, stir well until dissolved. Set to cool. When partly thickened add fruit. *Set to cool over night.*

Jello for Quick Use

Jello will set in 2 or 3 hours if prepared as follows:

Pour one-half the required amount of *boiling* water over Jello. As soon as it dissolves add other half of water *cold*. Stir well and place in cooler or refrigerator. When partly thickened add fruit as above.

Serve in sherbet glasses, using automatic disher No. 10 *rounded* full. If Jello is too firm to serve with a disher, it should be gauged 7 orders to each quart of water used.

In hot weather it is advisable to serve from an aluminum double boiler with the lower section filled with ice.

11—LEMON CREAM PUDDING

75 50 25 Orders

2¼	1½	¾	gallon hot water.
4¼	3	1½	cups cornstarch.
2¼	1½	¾	cup water to be mixed with cornstarch.
18	12	6	lemons.
18	12	6	eggs.
5	3	1	pound, <i>and</i>
4	8	12	ounces sugar.

Grate lemon rinds, squeeze out the lemon juice, add grated rinds, sugar and juice to hot water. Put in a stock pot. Bring to boiling, add beaten egg yolks and cornstarch mixed with water as above, again bring to boiling. Cook for 5 minutes. Remove from fire and whip in the beaten whites.

Serve cold in sherbet glasses, using automatic disher No. 10 *rounded* full.

12—PINEAPPLE TAPIOCA PUDDING

112 56 28 14 Orders

8	4	2	1	cup pearl tapioca.
12	6	3	1½	quarts water.
2	1	pound, <i>and</i>
8	4	10	5	ounces brown sugar.
8	4	2	1	can grated pineapple, No. 2 size, 20 ounces.

Soak tapioca in water for *two days* in amounts as above. Add brown sugar and pineapple and cook until thoroughly done. Set aside to cool. Remove scum from top before serving.

Serve cold in sherbet glasses, using automatic disher No. 10 *rounded* full.

13—PINEAPPLE SQUARE

96	72	48	24	Orders
4	3	2	1	Pan
12	9	6	3	eggs.
4	3	2	1	pint sugar, for the batter.
3	2	1	..	pounds, <i>and</i>
12	13	14	15	ounces family flour.
6	4½	3	1½	dessertspoons baking powder.
4	3	2	1	pint milk.
6	4½	3	1½	teaspoons vanilla.
24	18	12	6	prints butter.
10	7½	5	2½	quarts grated or crushed pineapple, sweetened to taste.

Beat eggs thoroughly and gradually add the sugar, beating well. Put flour and baking powder into a sifter. Sift $\frac{1}{4}$, then add $\frac{1}{4}$ of the milk. Repeat until all is mixed, beating well all of the time. Add extract and melted butter. Put fruit sweetened with sugar into a standard 18-inch aluminum baking pan. Pour the batter over it, bake in a moderate oven.

Only immediate requirements should be baked at a time, as it is desirable to serve freshly baked.

Cut into 24 pieces. Serve on 5-inch plates.

Note.—Other canned fruit, apricots, peaches, applesauce or stewed fresh fruit may also be used in this way, gauging $2\frac{1}{2}$ quarts to a pan. The name should be changed on menu accordingly.

Left-over fruit not required in the recipe should be sweetened, cooked or heated, and served as sauce or stewed fruit.

14—RICE CUSTARD PUDDING

96	64	32	16	Orders
3	2	1	$\frac{1}{2}$	Pan
3	2	1	$\frac{1}{2}$	pint uncooked rice.
18	12	6	3	eggs.
9	6	3	$1\frac{1}{2}$	quarts milk.
$7\frac{1}{2}$	5	$2\frac{1}{2}$	$1\frac{1}{4}$	dessertspoons vanilla.
3	2	1	$\frac{1}{2}$	teaspoon nutmeg.
6	4	2	1	cup sugar.

Cook rice per Section VIII, Recipe No. 6. Beat eggs lightly and thoroughly mix into the rice. Add sugar, nutmeg, milk and vanilla. Place in standard aluminum baking pan or ramekins and put in a pan partly filled with water. Bake in a slow oven. Remove when well browned.

Sixteen-order amounts use a *half size* standard aluminum pan.

Larger amounts use 18-inch standard aluminum pans.

Serve in sherbet glasses, using automatic disher No. 10 *rounded* full. When served hot, dish only a few orders at a time. The pudding holds best if allowed to thoroughly cool and set before dishing.

15—SNOWFLAKE PUDDING WITH CUSTARD SAUCE

75	50	25	Orders
18	12	6	egg whites.
3	2	1	pint sugar.
7½	5	2½	quarts water.
3	2	1	dessertspoon vanilla.
3	2	1	cup cornstarch.
3	2	1	cup water to be mixed with cornstarch.

Beat egg whites stiff. Mix cornstarch with water as above and add to the beaten whites. Heat water to boiling. Add sugar, whites of eggs and cornstarch and cook for 5 minutes. Remove from fire, pour into pans and set aside to cool, preferably over night. Remove scum from top before dishing.

Serve in sherbet glasses, using automatic disher No. 10 *rounded* full.

CUSTARD SAUCE

75	50	25	Orders
18	12	6	egg yolks.
3	2	1	pint milk.
1	⅔	⅓	cup sugar.
3	2	1	dessertspoon vanilla.

Beat egg yolks with the sugar, add milk. Place on the fire and bring to boiling, then add vanilla.

Serve cold. Pour sauce over each order of pudding, using automatic disher No. 40.

16—STRAWBERRY SHORTCAKE, INDIVIDUAL

96	72	48	24	Orders
10	7½	5	2½	quarts crushed fresh strawberries.
10	7½	5	2½	cups sugar.
1	¾	½	¼	pound butter, <i>or</i>
48	36	24	12	prints butter.

Note.—Sugar when added to berries as above *makes*

11 8¼ 5½ 2¾ quarts prepared berries.

Buy a good grade of berries. Hull, wash thoroughly in a colander, crush and cut with a cooking spoon and stir in the sugar, gauging as above. Care should be taken that berries are partly cut but not mashed to a pulp.

Serve with biscuit on 5-inch plates, gauging 1 No. 3 standard steel ladle to the order.

Bake biscuits according to directions below. Split in half and butter both pieces, using soft or melted butter. Place bottom half of biscuit on a plate, fill ladle No. 3 with berries, pour half of the berries over it, add the top of the biscuit and pour over the remaining berries.

Serve biscuits warm if possible. Cover with berries *only* as called for.

Note.—Blackberries, loganberries or raspberries may be substituted for strawberries and the name changed accordingly. The amount of sugar to be used for these berries should be gauged by their sweetness. Water may be added if they are inclined to be pulpy or lack sufficient juice.

BISCUITS

96	72	48	24	Orders
6	5	3	1	pound, <i>and</i>
12	1	6	11	ounces family flour.
	¾	½	⅓	⅓ cup baking powder.
1	1	pound, <i>and</i>
12	5	14	7	ounces lard.
4½	3¾	2¼	1½	cups milk.
4½	3¾	2¼	1½	cups water.
6	4½	3	1½	teaspoons salt.

Sift dry ingredients into a bowl. Add lard, mix with flour by pressing into flakes between the hands. Mix water and milk, add a little at a time to above, mixing thoroughly.

Empty onto work board, knead and roll lightly until dough is all together, roll ½ inch thick, cut with a 3-inch cutter. Place in a larded pan and bake for 15 minutes in a hot oven. Should be 1½ inches thick when baked.

Note.—Biscuit dough should be prepared cold and handled and rolled as little as possible.

1—COFFEE MAKING IN URNS

Fill the jacket of the coffee urn with water and bring to boiling in order to thoroughly heat the urn. Then make the coffee, using 3 gallons of water to 1 pound or 5 level cups of coffee. Put the coffee into the bag and pour all the boiling water into it. Draw about $\frac{1}{2}$ gallon of the coffee and pour it back into the bag. Repeat this 8 times in order to obtain the strength from the coffee; counting the first, this makes 9 times in all. Let the bag remain to drain for 20 minutes and then remove it, otherwise the coffee will have a cloth taste.

Use or draw off and serve separately all of the coffee in the urn and rinse the crock with 1 or 2 cups of hot water before re-making coffee. Do not mix old coffee with freshly made.

Note.—If it is not possible to obtain a grade of coffee that will make 3 gallons, use $2\frac{1}{2}$ gallons of water to the pound.

KELLUM URNS

Lunch rooms using these urns will be guided by special instructions.

COFFEE CREAM

Use pastry cream prepared on the basis of 1 quart of cream to 1 quart of milk or in smaller amounts 1 part cream to 1 part milk.

TOPPED CREAM

Lunch rooms serving individual bottled milk may "top" the cream from the cans of *cooking* milk. This cream may be served instead of cream prepared as above, providing it is equal in consistency, otherwise add sufficient pastry cream. Pastry cream should not be added more than 1 part pastry cream to 2 parts topped cream.

CARE OF URNS

Urn jars should always be thoroughly clean. Wash jars daily with soda and hot water, thoroughly rinse with cold water. Leave urn covers off overnight. Rinse jar with a little hot water before making coffee in the morning.

COFFEE BAGS

Order with your monthly kitchen order as required. When ordering always state size of the urn.

Rinse in hot water before using and each time after using. Do not use soap. If they become badly stained wash thoroughly or send to the laundry, but in either case rinse before using. Rinsing largely overcomes the cloth taste. Do not put them in the sun to dry, as they may become rancid, but preferably keep them in a jar of clean, cold water.

1-A—COFFEE MAKING IN STANDARD ALUMINUM COFFEE POTS

For Emergency Use and for Making Small Quantities

In emergencies make coffee in these pots. Make it exactly the same as in the urns, gauging $2\frac{1}{2}$ quarts of water to 1 cup of coffee. Draw a half pint (1 cup) of coffee and pour it back 8 times.

PULVERIZED COFFEE

Pulverized coffee should be kept on hand for use in these pots.

Put the coffee into the bag and pour boiling water into it. Draw part, about 1 pint, and pour it back into the bag once.

Heat the coffee pot with hot water or by placing it on top of the stove.

Make coffee gauging 3 level dessertspoons of coffee to 1 cup of water, or $\frac{1}{2}$ cup of coffee to one quart of water.

COFFEE CREAM

Prepare same as for urn use.

COFFEE BAGS

Order and take care of same as urn bags.

2—CHOCOLATE

54 36 18 Orders

3	2	1	cup ground sweetened chocolate.
$1\frac{1}{2}$	1	$\frac{1}{2}$	gallon milk.
$1\frac{1}{2}$	1	$\frac{1}{2}$	gallon water.

Put milk and water in a double boiler and bring to boiling, add chocolate, stir carefully to keep from lumping. Again bring to boiling. When serving keep well stirred and skimmed.

Left-over. If sweet, can be heated and served next day.

Note.—Small amounts may be made as below:

4	3	2	1	Cup
4	3	2	1	dessertspoon ground sweetened chocolate.
2	$1\frac{1}{2}$	1	$\frac{1}{2}$	cup milk.
2	$1\frac{1}{2}$	1	$\frac{1}{2}$	cup water.

Prepare as above, using saucepan or double boiler.

3—LEMONADE

108	72	36	18	Orders
3	2	1	$\frac{1}{2}$	quart strained lemon juice, obtained from <i>about</i>
84	56	28	14	lemons, medium sized.
3	2	1	$\frac{1}{2}$	quart sugar.

Ice, equal to about $\frac{1}{4}$ glass for each order.

Squeeze enough lemons to make amount of strained juice required. Add sugar and stir until dissolved. Prepare 3 or 4 days' requirements at a time. Keep in a crock in the refrigerator.

Serve $1\frac{1}{2}$ creamers full, or $\frac{1}{2}$ standard steel ladle No. 3 to the glass. Fill glass $\frac{1}{4}$ full of ice as above, add lemon juice and sugar prepared as above, and fill the glass with water. Water may be added by the person ordering.

4—ORANGEADE

96	48	24	8	Orders
6	3	$1\frac{1}{2}$	$\frac{1}{2}$	quart strained orange juice, obtained from <i>about</i>
96	48	24	8	oranges, size 126.
9	$4\frac{1}{2}$	$2\frac{1}{4}$	$\frac{3}{4}$	cup sugar.

Ice, equal to about $\frac{1}{4}$ glass for each order.

Squeeze enough oranges to make amount of strained juice required. Add sugar and stir until dissolved. Prepare 3 or 4 days' requirements at a time. Keep in a crock in the refrigerator.

Serve, using 1 standard steel ladle No. 3 to the glass. Fill glass $\frac{1}{4}$ full of ice as above, add orange juice and sugar prepared as above, and fill the glass with water. Water may be added by the person ordering.

Note.—If oranges are not sweet, a full cup of sugar should be used for each $\frac{1}{2}$ quart of juice. If the demand is large, a cheaper grade oranges should be purchased exclusively for this use.

5—TEA, ICED, INDIVIDUAL

1 Order

1½ teaspoons black tea.

¼ to ⅓ lemon, depending on size.

Ice equal in amount to ½ glass.

Prepare a pot of hot black tea in the usual way, except to provide 1½ teaspoons tea and to *omit* cream.

Place cup or glass ⅓ full of ice on a saucer with a piece of lemon on the side. Serve with the pot of hot tea.

Serve green or mixed tea if desired.

Give more ice upon request.

5-A—TEA, ICED, LARGE QUANTITIES

108	72	36	18	Orders
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3	2	1	½	cup black tea.
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6	4	2	1	gallon boiling water.
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Lemons cut into ¼ to ⅓ pieces, depending on size.

Ice, equal in amount to ¼ glass for *each order*.

Pour *boiling* water over tea, let steep 10 minutes. Strain and pour into a crock to cool. Serve in a glass placed on a saucer with a piece of lemon on the side. Fill glass ⅓ full of ice as above.

1—BOILED DRESSING

See Mayonnaise Dressing, Section XII, Recipe No. 3, *Second Heading*.

2—FRENCH DRESSING

4	2	1	$\frac{1}{2}$	Pint
4	2	1	$\frac{1}{2}$	cup salad oil.
4	2	1	$\frac{1}{2}$	cup vinegar.
2	1	$\frac{1}{2}$	$\frac{1}{4}$	teaspoon mustard.
2	1	$\frac{1}{2}$	$\frac{1}{4}$	teaspoon white pepper.
2	1	$\frac{1}{2}$	$\frac{1}{4}$	teaspoon salt.

Mix thoroughly.

3—MAYONNAISE DRESSING

(Made with Mayonnaise and Boiled Dressing)

4	2	1	Quart
4	2	1	egg.
4	2	1	quart oil.
1	$\frac{1}{2}$	$\frac{1}{4}$	teaspoon sugar.
4	2	1	teaspoon salt.
1	$\frac{1}{2}$	$\frac{1}{4}$	cup vinegar.
3	$1\frac{1}{2}$	$\frac{3}{4}$	dessertspoon mustard.
$\frac{1}{2}$	$\frac{1}{4}$	$\frac{1}{8}$	teaspoon cayenne pepper.
$\frac{1}{2}$	$\frac{1}{4}$	$\frac{1}{8}$	teaspoon white pepper.

Thoroughly beat together the eggs, mustard, salt, pepper, sugar and cayenne. Add the oil gradually, beating until all of the oil is used, then add the vinegar.

Then prepare the following:

DRESSING, BOILED

4	2	1	Quart
4	2	1	egg.
4	2	1	quart boiling water.
1	$\frac{1}{2}$	$\frac{1}{4}$	cup oil.
$1\frac{1}{2}$	$\frac{3}{4}$	$\frac{3}{8}$	cup vinegar.
$\frac{1}{2}$	$\frac{1}{4}$	$\frac{1}{8}$	cup mustard.
$\frac{1}{2}$	$\frac{1}{4}$	$\frac{1}{8}$	cup water to be mixed with mustard.
4	2	1	teaspoon sugar.
2	1	$\frac{1}{2}$	cup cornstarch.
$1\frac{1}{2}$	$\frac{3}{4}$	$\frac{3}{8}$	cup water to be mixed with cornstarch.
$\frac{1}{2}$	$\frac{1}{4}$	$\frac{1}{8}$	teaspoon cayenne pepper.
$\frac{1}{2}$	$\frac{1}{4}$	$\frac{1}{8}$	teaspoon white pepper.
3	$1\frac{1}{2}$	$\frac{3}{4}$	teaspoon salt.

Put boiling water into double boiler, add pepper, salt and sugar. Beat eggs thoroughly, add cornstarch stirred smooth with water as above, and add to boiling water, stirring constantly. Add mustard mixed with water as above and bring to boiling. When thickened remove from fire and add oil gradually. When well blended add vinegar, stirring constantly to prevent curdling.

Note.—After the dressing has cooled add gradually to mayonnaise made as above, using equal proportions of each, stirring until all is well mixed. *Mix but 1 day's requirements at a time.*

2 1 $\frac{1}{2}$ Gallon prepared mayonnaise may be made from the 2 recipes above.

4—CHOCOLATE SAUCE

100 60 40 20 Orders

2½ 1½ 1 ½ pint ground sweetened chocolate.
3¾ 2¾ 1½ ¾ cup sugar.
7½ 4½ 3 1½ cups boiling water.

Mix chocolate and sugar thoroughly, add water gradually, while stirring constantly. Bring to boiling and boil for 5 minutes. Serve hot or cold over ice cream, using automatic disher No. 40.

A sufficient amount for several days' use may be made and kept in the refrigerator.

5—CREAM SAUCE

9 4½ 3 1½ Quarts
102 51 34 17 Orders

6 3 2 1 quart milk.
4½ 2¼ 1½ ¾ pint water.
6 3 2 1 pint butter.
12 6 4 2 dessertspoons finely chopped parsley.
1 ½ ⅓ ⅙ cup cornstarch.
3 1½ 1 ½ cup water to be mixed with cornstarch.
6 3 2 1 dessertspoon salt.
¾ ⅜ ¼ ⅙ teaspoon white pepper.

Put milk in double boiler, add water, salt, pepper and butter and bring to boiling. Add parsley, mix cornstarch as above, add and again bring to boiling. Cook 5 minutes.

Serve with standard steel ladle No. 3.

Note.—Parsley may be omitted if desired.

6—EGG SAUCE

108	54	36	18	Orders
18	9	6	3	hard-boiled eggs, cut into $\frac{1}{4}$ -inch pieces.
6	3	2	1	quart milk.
4½	2¼	1½	$\frac{3}{4}$	pint water.
6	3	2	1	print butter.
1	$\frac{1}{2}$	$\frac{1}{3}$	$\frac{1}{6}$	cup cornstarch.
3	1½	1	$\frac{1}{2}$	cup water to be mixed with cornstarch.
6	3	2	1	dessertspoon salt.
$\frac{3}{4}$	$\frac{3}{8}$	$\frac{1}{4}$	$\frac{1}{8}$	teaspoon white pepper.

Put milk in double boiler, add water, salt and pepper and bring to boiling. Add eggs, mix cornstarch smooth with water as above, add and again bring to boiling. Cook 5 minutes.

Serve with standard steel ladle No. 3.

7—MUSTARD SAUCE

4	2	1	$\frac{1}{2}$	Pint
4	2	1	$\frac{1}{2}$	cup dry mustard.
2	1	$\frac{1}{2}$	$\frac{1}{4}$	cup flour.
4	2	1	$\frac{1}{2}$	onion about 2½ inches in diameter.
4	2	1	$\frac{1}{2}$	cup vinegar for soaking sliced onion.
2	1	$\frac{1}{2}$	$\frac{1}{4}$	cup vinegar to be mixed with flour, mustard, etc.
4	2	1	$\frac{1}{2}$	dessertspoon sugar.
4	2	1	$\frac{1}{2}$	teaspoon salt.
4	2	1	$\frac{1}{2}$	teaspoon white pepper.

Slice onion into vinegar as above, let stand 24 hours. Sift flour, sugar, salt, pepper and mustard together. Add remaining vinegar as noted above, mix smooth. After straining, cut onion, add prepared vinegar. Mix carefully, removing all lumps. Prepare 1 week's supply at a time. Keep in a china crock.

8—THOUSAND ISLAND DRESSING

6	3	1½	¾	Quarts
264	132	66	33	Orders
4	2	1	½	quart mayonnaise.
16	8	4	2	hard-boiled eggs.
1	½	¾	⅞	cup finely chopped onions.
1	½	¾	⅞	cup finely chopped pimientos.
4	2	1	½	cup Chili sauce.
1	½	¾	⅞	cup finely chopped bell peppers.
4	2	1	½	dessertspoon paprika.
4	2	1	½	teaspoon salt.

Separate egg whites, chop very fine, add onions, pimientos and green peppers. Put egg yolks through a fine sieve and add. Then add mayonnaise (not mixed with boiled dressing), beat well, add remaining ingredients and mix thoroughly.

Keep in china crocks in refrigerator.

If served separately, serve on butter plates or vegetable dishes, using automatic disher No. 40.

9—TOMATO SAUCE

(For Meat, Fish, etc.)

150	100	50	25	Orders
3	2	1	½	gallon water.
2¼	1½	¾	⅜	cup bell peppers cut into ¼-inch pieces, <i>or</i>
3	2	1	½	can Del Monte green peeled chili peppers, 5-ounce size.
12	8	4	2	dessertspoons sugar.
¾	½	¼	⅞	teaspoon ground cloves.
¾	½	¼	⅞	teaspoon red pepper.
1½	1	½	¼	teaspoon white pepper.
15	10	5	2½	dessertspoons salt.
3	2	1	½	cup ground onions.
6	4	2	1	clove garlic.
¾	½	¼	⅞	cup oil.
9	6	3	1½	pints concentrated or thick strained tomatoes.
3	2	1	½	cup cornstarch.
3	2	1	½	cup water to be mixed with cornstarch.
2	1½	¾	⅞	cup finely chopped parsley.
6	4	2	1	print butter.

Bring water to boiling, add bell peppers, sugar, cloves, pepper and salt. Fry onions and garlic in oil, add tomatoes, then add to above. Boil for 20

TOMATO SAUCE—Continued

minutes. Stir in cornstarch mixed smooth with water as above, drop in parsley, add butter, again bring to boiling. Cook 5 minutes.

Serve with standard steel ladle No. 3.

Prepare 3 or 4 days' requirements at a time. Keep in a *covered* crock in cooler or refrigerator. When reheating, add a small amount of water to replace that which evaporates in boiling.

10—VANILLA SAUCE

9	4½	3	1½	Quarts
102	51	34	17	Orders
9	4½	3	1½	quarts water.
9	4½	3	1½	cups sugar.
6	3	2	1	print butter.
3	1½	1	½	cup cornstarch.
2¼	1½	¾	¾	cup water to be mixed with cornstarch.
9	4½	3	1½	dessertspoons vanilla.
9	4½	3	1½	dessertspoons vinegar.
¾	¾	¼	⅛	teaspoon salt.

Boil water, pour into double boiler, add sugar, butter and salt. Then add cornstarch mixed smooth with water as above. Bring to boiling and cook 5 minutes. Add vinegar and vanilla. Remove from fire. Serve hot.

Serve with standard steel ladle No. 3.

11—TARTAR SAUCE

112	84	56	42	28	Orders
4	3	2	1½	1	cup ground dill pickles.
4	3	2	1½	1	cup mayonnaise.
4	3	2	1½	1	cup boiled dressing.
1½	1	¾	½	⅓	cup finely chopped parsley.
¾	½	¼	¼	⅛	teaspoon salt.
¾	½	¼	¼	⅛	teaspoon white pepper.

Mix above ingredients thoroughly.

Serve on 6-inch plate with fish or on individual butter plates, using automatic disher No. 40.

1—APPLES, BAKED

24 12 Orders

24 12 apples, size 100,
1½ ¾ cup sugar.
Water.

Core apples, place in baking pan. Fill pan with water, pour sugar over apples and bake in a hot oven until*apples burst. Reduce heat and cook slowly until thoroughly done.

Bake but one day's supply at a time.

Serve in vegetable dishes with a supply of syrup equal to ½ standard steel ladle No. 3. If additional syrup is required, make it with sugar and water.

Note.—Corn syrup may be used if desired, gauging ¾ cup syrup to 1 cup sugar.

2—CHEESE

(For Pie, etc.)

One pound cheese, Oregon cream or similar.

Cut into oblong blocks, the same shape and size as a 1-pound square of butter. Slice with a knife into pieces 1½ inches square by ¼-inch thick, using butter cutter to press guide marks in cheese before cutting. Pieces should be exactly the same size as prints of butter.

Cut but 1 day's requirements at a time. Keep covered with a moist cloth.

Serve on plate with food or on individual butter plates.

48 Orders from 1 Pound.

24 Orders from ½ Pound.

3—CREAM, WHIPPED—For use on most desserts, (Whipped Cream)

1 pint pastry cream.
1 teaspoon granulated sugar.

Add sugar to cream, beat stiff so that when it is placed on food it will remain firm.

Serve with automatic disher No. 40.

35 Orders.

4—WATERMELON

Use thin-skinned melons, preferably round. Cut into 10 to 16 pieces, depending on size. Cut in half *cross-wise*, divide each half into 5 to 8 *long*, not round, pieces, depending on size.

Do not cut more than immediate needs. If necessary to cut a fresh melon toward the end of the day, cut it in half and portion that which will be required for immediate use.

Serve on 6-inch plates.

10 to 16 Orders from a melon.

Left-over.—

Do not hold individual cuts over night. Large portions that are left should be placed on a dish with the *cut* surface down, and put in the cooler or refrigerator.

Do not serve next day until you have cut $\frac{3}{4}$ of an inch off of the cut surface.

Do not use cut watermelon held more than one night.

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PIES AND PIE MAKING

Ingredients

Flour—Pastry, Lily brand, or any first grade.

Lard—Use Selix, a shortening similar to Crisco.

Water—Use ice water.

Fruit—Best grade solid pack No. 10 pie fruit. This is generally termed "gallon pie fruit" water pack. The cans actually hold but $3\frac{1}{4}$ quarts. The number of pies to the can will vary slightly.

Extracts—Use lemon or vanilla substitute.

Pie Tins

Use 8-inch tins, 1-inch deep, *inside measurements*, except for mince pie. For mince pies use tins $\frac{3}{4}$ inches deep.

Serving

Serve on 4-inch plates.

Cut pies into 6 pieces.

1—PIE CRUST—COVERED PIES

Ingredients 12 pounds and 8 ounces pastry flour.

6 pounds lard.

3 ounces salt.

3 quarts ice water.

Finishing 1 can milk, 6 ounce size.

$\frac{1}{2}$ cup fresh milk.

39 Pies.

Mixing and Preparing—Keep ingredients cold and use cold utensils. Sift salt with the flour, mix flour with the shortening by pressing it into flakes between the hands. Pour water into the mixture a little at a time, mixing well with a spatula or knife. On account of the difference in flours it is sometimes necessary to slightly increase or reduce the amount of water used. Empty onto work board, knead and roll lightly. Handle or roll pie dough as little as possible. Prepare from 24 to 48 hours in advance. Age in the refrigerator. Roll on a cold table, marble preferred, using a light rolling pin.

Gauging Dough for Covered Pies—Gauge $9\frac{1}{2}$ ounces of dough to a pie, net after trimming. This is best done by cutting dough into 12 ounce pieces. This allows for trim and can easily be handled according to the following:

6 pounds or 96 ounces prepared dough cut into

8 pieces of 12 ounces each after using trim will make

10 covered pies.

This scale allows one ounce extra to each six pounds.

Putting Pastry Into Pans—Use unlarded pans, moisten edge of lower crust before adding top crust, crimp together with the hands or a knife to help retain the juice. Cut 4 or 5 one-inch cuts in the top to allow steam to escape.

Finishing—Just before baking brush tops lightly with milk, using 2 parts canned milk diluted with 1 part fresh milk. Ordinarily canned milk is too thick for brushing unless diluted.

Baking—Start in a hot oven, then slightly reduce the heat. Remove from oven when well browned.

If pies are not to be used at once they should cool slowly in a warm place.

1A—PIE CRUST—SHELLS

(Cream, lemon and other open pies with filling *not* cooked in the pie).

Pastry—Ingredients, mixing and preparing same as covered pies. See Section I, Recipe Number 1.

Gauging Dough for Shells—Gauge 5 ounces of dough to a pie, net after trimming. This is best done by cutting dough into 6 ounce pieces. This allows for trim and can be easily handled according to the following:

6 pounds or 96 ounces prepared dough cut into
16 pieces of 6 ounces each after using trim will make
19 open pies.

This scale allows 1 ounce extra to each 6 pounds.

Baking Shells—Mould over an inverted pie tin, perforate with a fork 7 or 8 times and bake. When well browned cool and fill.

1B—PIE CRUST—OPEN PIES

(Custard, Apple Cream, Pumpkin and other open pies with filling cooked in the pie).

3 pounds pastry flour.
1 pound lard.
2 ounces sugar.
2¾ cups water.
½ ounce salt.

This pastry is especially prepared with less shortening in order to prevent sogginess.

Mix and prepare same as pastry for Covered Pies. See Section I, Recipe Number 1.

Bottom Crust for 17 Pies.

Gauging Dough for Open Pies—Gauge 5 ounces of dough to a pie, net after trimming. This is best done by cutting dough into 6-ounce pieces. This allows for trim and can be easily handled according to the following:

6 pounds or 96 ounces prepared dough cut into
16 pieces of 6 ounces each after using trim will make
19 open pies.

This scale allows one ounce extra to each six pounds.

2—APPLE PIE

Covered.

- 5 pounds dried apples, S. & W. Special Brand ONLY
2½ gallons water.
7 pounds sugar.
1 dessertspoon cinnamon.
1 dessertspoon nutmeg.
1 teaspoon allspice.
3 medium-sized lemons.

Pie Crust—See Section I, Recipe No. 1.

Soak apples in water 24 hours, then cook in *uncovered* vessel for about 30 minutes or until nearly done, but not broken as they will finish cooking and soften in cooling and in re-cooking in the pie. Add sugar and spice and the juice of 3 lemons. Put into pie *cold*. Use 2½ cups to a pie.

18 Pies.

3—APPLE CREAM PIE

Open

- 5 pounds dried apples, S. & W. Special Brand ONLY.
- 2 gallons water.
- 7 pounds and 8 ounces sugar.
- $\frac{3}{4}$ cup pastry flour.
- 1 teaspoon cinnamon.
- 1 teaspoon nutmeg.
- 1 teaspoon allspice.
- 3 medium sized lemons.

Pie Crust—See Section I, Recipe No. 1-B, open pies.

Soak apples in water 24 hours, then cook in a *covered* vessel for about 30 minutes or until nearly done. Add juice of lemons.

Sift sugar, flour and spice together very carefully so that flour and spices are evenly distributed.

Line pie tin with pastry in the usual way, crimp around the edge with the hands or a knife. Fill shells gauging:

- 1 cup of sugar mixed with flour and spices to a pie.
- 2 cups of apples to a pie.

Cover pastry with the sugar and flour mixture, then add layer of apples. Cover apples with sugar and flour; then add another layer of apples and again cover with sugar and flour.

Put into a medium oven; bake for about 25 minutes or until done. Remove from oven and cool. When cold cover with whipped cream.

Fresh apples when in season are more desirable for use. These should be put into the pie *uncooked* in layers as above, but lastly add the lemon juice, 1 teaspoon to the pie. Bake for about 10 minutes, then cover with pie tins and bake until done.

Whipped Cream

- 2 $\frac{1}{4}$ quarts pastry cream.
- 5 dessertspoons sugar.
- 2 teaspoons vanilla.

Whip until stiff. Cover pies, using automatic disher No. 6, twice full to the pie.

Fills and Covers 18 Pies.

4—APRICOT PIE

Covered

- 2 cans apricots, No. 10 (gallon size.)
- 2¾ pounds sugar.
- 5 ounces cornstarch.

Pie Crust—See Section I, Recipe No. 1.

Cornstarch should not be added unless fruit is watery. If very watery increase the amount.

Mix cornstarch with sugar and add to fruit. Use 2½ cups of prepared fruit to a pie.

11 Pies.

5—CREAM PIE

Open

- 5½ quarts milk.
- 13 eggs.
- 12½ ounces cornstarch.
- 2 ounces butter.
- 1½ teaspoons salt.
- 2 pounds and 6 ounces sugar.
- 2½ ounces sugar for meringue.
- ¼ cup vanilla.

Pie Crust—See Section I, Recipe No. 1A, Shells.

Heat milk in a double boiler. Mix salt, cornstarch and sugar together, stir in egg yolks, mix thoroughly and add to milk. Bring to boiling, cook for 5 minutes or until done. Stir carefully while cooking so that filling will be smooth. Add butter and vanilla.

Fill shells, 3 cups to a pie.

Meringue

- 2½ ounces sugar.
- 13 egg whites.

Beat eggs until nearly stiff. Then gradually add sugar. Cover pies and brown in a quick oven.

Fills and Covers 10 Pies.

6—COCOANUT CREAM PIE

Open

- 1 cup finely shredded cocoanut for filling.
1¼ cups finely shredded cocoanut for meringue.

Prepare as per Section I, Recipe No. 5, Cream Pie, except to add cocoanut as below:

Filling—Add 1 cup of cocoanut to the milk before heating.

Meringue—Sprinkle 2½ dessertspoons cocoanut over top of each pie before browning.

10 Pies.

7—CUSTARD PIE

Open

- 16 eggs.
4¾ quarts milk.
1 pound and 2 ounces sugar.
1 teaspoon nutmeg.
1 dessertspoon salt.
2 dessertspoons cornstarch.

Pie Crust—See Section I, Recipe No. 1B.

Beat eggs lightly until well mixed. Mix sugar, cornstarch, salt and nutmeg together, add to the eggs; then add the milk. Line pie tin with pastry, *making edge higher and thicker than center.*

Fill pie, 2¾ cups to a pie.

Bake in a hot oven until the edges are browned, then reduce heat and bake until custard is set and brown. Special care in baking will prevent custard from falling.

8 Pies.

8—LEMON CREAM PIE

Open

- 19 eggs.
- 5 pounds and 7 ounces sugar.
- 4¼ quarts **warm** water.
- 11 medium-sized lemons.
- 2 ounces butter.
- 1½ teaspoons salt.
- 15 ounces cornstarch.

Pie Crust—See Section I, Recipe No. 1A, Pie Crust—Shells.

Mix sugar, cornstarch and salt together, stir in the egg yolks and mix thoroughly. Put water in a double boiler, add sugar and egg yolks mixed as above. Grate lemon rinds, using a fine grater, squeeze lemons, strain juice into the grated rinds and add. Bring to boiling, cook for 5 minutes or until done. Stir carefully while cooking so that filling will be smooth. Remove from fire, whip in the butter.

Meringue.

- 3½ ounces sugar.
- 19 egg whites.

Beat eggs until stiff, then gradually add sugar. Cover pies and brown in a quick oven.

Fills and Covers 10 Pies.

9—MINCE PIE

Covered.

- 12 pounds and 2 ounces Libby's mince meat.
- 1 pound and 12 ounces seeded raisins.
- 1¼ quarts water.

Pie Crust—See Section I, Recipe No. 1.

Simmer raisins for about 15 minutes, then add to the mince meat. Bake in special *shallow* ¾-inch tins. Use 2 cups to a pie.

13 Pies.

10—PEACH PIE.

Covered.

2 cans peaches, No. 10 size (gallon).
2 pounds and 3 ounces sugar.
5 ounces cornstarch.

Pie Crust—See Section I, Recipe No. 1.

Cornstarch should not be added unless fruit is watery. If very watery increase the amount.

Mix cornstarch with sugar and add to fruit. Use $2\frac{1}{2}$ cups prepared fruit to a pie.

11 Pies.

11—PINEAPPLE PIE

Partly Covered.

2 cans grated pineapple, No. 10 size (gallon).
2 pounds and 10 ounces sugar or more if pineapple requires it.
5 ounces cornstarch.

Pie Crust—See Section I, Recipe No. 1, Covered Pies.

Mix cornstarch with sugar, add to the fruit.

Use $2\frac{1}{4}$ cups prepared fruit to a pie.

Top—Place 6 strips of pastry across the top, 3 each way. Strips should be $\frac{3}{4}$ of an inch wide.

11 Pies.

12—PLUM PIE

Covered.

2 cans plums, No. 10 size (gallon).
 $2\frac{1}{4}$ pounds sugar or more if plums require it.
6 ounces cornstarch.

Pie Crust—See Section I, Recipe No. 1.

Cornstarch should not be added unless fruit is watery. If very watery increase the amount.

Mix cornstarch with sugar, add to fruit. Use $2\frac{1}{2}$ cups to a pie.

11 Pies.

13—PRUNE CREAM PIE

Open.

- 5½ pounds dried pitted French prunes.
- 1¼ gallons water.
- 3 pounds sugar.
- 6½ ounces pastry flour.
- 1 teaspoon allspice.
- 1 teaspoon cinnamon.

Pie Crust—See Section I, Recipe No. 1-B, Open Pies.

Soak prunes for 24 hours in water, then cook in a covered vessel for about 30 minutes or until nearly done. Sift sugar, flour and spices together very carefully so that flour and spices are evenly distributed.

Line pie tin with pastry in the usual way, crimp around the edge with the hands or a knife. Fill shells gauging:

- ⅔ cup sugar mixed with flour and spices to a pie.
- 2 cups prunes to a pie.

First cover pastry with the sugar and flour mixture, then add layer of prunes. Cover prunes with sugar and flour, add another layer of prunes and again cover with sugar and flour.

Put into a medium oven, bake for about 10 minutes, then cover with pie tins and bake for about 15 minutes or until done. Remove from oven and cool. When cold cover with whipped cream.

Whipped Cream.

- 6 cups pastry cream.
- 3 dessertspoons sugar.
- 1½ teaspoons vanilla.

Whip until stiff. Cover pies, using automatic disher No. 6, twice full to a pie.

Fills and Covers 12 Pies.

14—PUMPKIN PIE

Open.

- 1 can pumpkin, No. 10 size (gallon).
- 2 pounds and 13 ounces sugar.
- 2 quarts cold water.
- 10 cans evaporated milk, 6-ounce size.
- 15 eggs.
- 1½ dessertspoons allspice.
- 1 dessertspoon nutmeg.
- 1½ dessertspoons ginger.
- 2½ dessertspoons cinnamon.
- 2 dessertspoons salt.

Pie Crust—See Section I, Recipe No. 1-B.

Line pie tin with pastry in the usual way, crimp around the edge with the hands or a knife.

Beat pumpkin until very smooth, add unbeaten eggs. Stir in *carefully* until *well* mixed. Mix spices and salt with sugar and add. Stir in water; lastly add milk and stir slightly; remove any scum that appears.

Fill pies, 3 cups to a pie.

Start in a hot oven; then reduce heat and bake until well set.

12 Pies.

15—RAISIN PIE

Covered.

- 5 pounds seeded raisins.
- 2 pounds and 12 ounces sugar.
- 6 ounces pastry flour.
- 5 quarts hot water.
- 3 lemons.
- 6 prints butter.

Pie Crust—See Section I, Recipe No. 1.

Simmer raisins in hot water for about 15 minutes or until soft. Mix flour and sugar. Grate lemons with fine grater. Strain the lemon juice into the gratings and add to the flour and sugar; then add to raisins. Cook for about 3 minutes or until well thickened, add butter and cool slightly. Fill pies using 2½ cups to a pie.

11 Pies.



CAKES AND CAKE MAKING

Baking—This is one of the most difficult parts of cake making, as the success of the cake depends largely on the proper regulation of the oven. Ovens require close watching, the thermometers which are supplied will be found a useful aid in gauging the proper temperature.

250 to 275 degrees is a slow oven.

300 to 350 degrees is a moderate oven.

400 to 450 degrees is a hot oven.

Cake Testing—Small cakes are done if they feel firm to the touch and follow the finger back in place. Loaf cakes can be tested by running a heated skewer or broom straw into the center. If it comes out clean the cake is done. If broom straws are used, clean straws should be kept exclusively for this purpose.

Butter—For creaming, if hard, warm slightly, but never melt.

Eggs—Break separately into a bowl before adding to the mixture.

Flour—Lily brand or any first grade pastry flour. Flour varies in thickening qualities, therefore the amount of liquid to be used is not always exact. Weights and measures in the following recipes are based on unsifted flour to simplify the handling of small amounts.

Pans, Layer Cakes—Use $7\frac{3}{4}$ -inch square pans $\frac{7}{8}$ -inch deep. These are inside measurements.

One layer cakes such as ginger cake, etc.—use black iron pans 14x16 inches by 1-inch deep, inside measurements. These pans should be “notched,” three notches on the short side and four on the long side as guides for cutting twenty pieces to the pan.

Loaf Cakes—Use oblong pans $7\frac{1}{4}$ by $4\frac{1}{4}$ inches by $3\frac{3}{8}$ inches deep, inside measurements. It is desirable to have these pans provided with “slips,” or detachable ends, which are of assistance in removing cakes.

Cup cakes, muffins, etc.—Use gem pans 3 inches in diameter by $1\frac{1}{4}$ inches deep, inside measurements.

Care of Cakes after Baking—Remove cakes from pan on a towel or waxed paper as soon as taken from the oven. Cakes are best if served the day made. In some cases conditions make it desirable to make layer cakes a day before serving. If this is done cover with towels or waxed paper while warm and fill the following day. Waxed paper-bread wrappings may be used.

Icing and Filling—Ice the tops of cakes only, not the sides. Gauge amounts of icing and filling according to directions in recipes.

Serving—Serve on 4-inch plates.

Cut 3 layer cakes into 18 pieces.

Cut 2 layer cakes into 12 pieces.

Cut 1 layer cake into 20 pieces (large size ginger cakes, etc.)

Cut loaf cakes into 9 pieces.

Cut split layer cakes into 8 pieces (butter cakes, etc.)

1—LAYER CAKE

- 3 pounds and 6 ounces pastry flour.
- 3½ pounds sugar.
- 12 ounces butter.
- 12 ounces lard.
- 16 eggs.
- 4 dessertspoons vanilla.
- 1 pint milk.
- 1 pint water.
- 2½ ounces baking powder.
- 1 teaspoon salt.

Sift baking powder, flour and salt together. Add water to milk. Beat whites of eggs until light.

Mix butter and lard, add sugar gradually and cream until light. Add vanilla and slowly add the unbeaten yolks of eggs. Then add alternately, milk to which water has been added, and flour sifted with baking powder and salt, first a little milk then a small amount of flour, then milk and again flour until all is used. Whip thoroughly, lastly fold in the stiffly beaten egg whites.

Put into larded pans, sprinkle a little flour on bottom of pans. Use automatic disher No. 6, 2¾ times full for each layer.

Note—As this does not measure out exactly it is best to fill all pans at one time, gauging 2 automatic dishers No. 6 full to the pan, then add the remaining batter which will average about ¾ of a disher to each pan.

18 Layers.

2—BANANA CREAM CAKE

Use 2 layers for a cake. Prepare according to Section II, Recipe No. 1, Layer Cake.

Top and Filling—See Section IV, Recipe No. 1, Banana Cream Filling.

3—CHOCOLATE LAYER CAKE

Use 3 layers for a cake. Prepare according to Section II, Recipe No. 1, Layer Cake.

Icing and Filling—See Section IV, Recipe No. 3, Chocolate Icing or Filling.

4—COCOANUT LAYER CAKE

Use 3 layers for a cake. Prepare according to Section II, Recipe No. 1, Layer Cake.

Icing and Filling—See Section IV, Recipe No. 8, Plain Icing or Filling for Layer Cake, Coconut Filling.

5—CREAM CAKE

Use 2 layers for a cake. Prepare according to Section II, Recipe No. 1, Layer Cake.

Top and Filling—See Section IV, Recipe No. 11, Whipped Cream Filling

6—DEVIL CRUMB LAYER CAKE

- 12 ounces sugar.
- 4 ounces butter.
- 4 ounces lard.
- 1 $\frac{1}{2}$ pounds pastry flour.
- 2 pounds cake crumbs.
- 1 pint black molasses.
- 1 cup water.
- 1 cup milk.
- 8 eggs.
- $\frac{1}{2}$ ounce soda.
- 1 teaspoon allspice.
- 1 $\frac{1}{2}$ dessertspoons cinnamon.
- 1 $\frac{1}{2}$ dessertspoons cloves.
- 2 cups walnuts for filling.

Use any stale cake, preferably dry. Crumb between the palms of the hands until fine. Add soda to water and milk, pour over crumbs, add molasses. Sift spices with flour.

Cream butter and lard with sugar. Add 4 eggs, mix well, then add 1 cup spiced flour, again mix, then add remaining 4 eggs and mix. Add crumbs and the rest of the spiced flour, whip the entire mixture until light.

Note—Stop machine each time flour is added.

Fill cake pans using automatic disher No. 6 twice full to the pan.

Icing and Filling—Fill and ice cakes with plain icing. See Section IV, Recipe No. 8, Plain Icing or Filling for Layer Cake.

Sprinkle $\frac{1}{4}$ cup chopped walnuts over each filling but *not* over top.

4 Cakes, 2 layers each.

7—PINEAPPLE CREAM CAKE

Use 2 layers for a cake. Prepare according to Section II, Recipe No. 1, Layer Cake.

Top and Filling—See Section IV, Recipe No. 5, Pineapple Cream Filling.

8—PLAIN LAYER CAKE

Use 3 layers for a cake. Prepare according to Section II, Recipe No. 1, Layer Cake.

Icing and Filling—See Section IV, Recipe No. 8, Plain Icing or Filling for Layer Cake.

9—ROYAL CREAM LAYER CAKE

Use 3 layers for a cake. Prepare according to Section II, Recipe No. 1, Layer Cake.

Icing and Filling—See Section IV, Recipe No. 9, Royal Cream Filling.

10—WALNUT LAYER CAKE

Use 3 layers for a cake. Prepare according to Section II, Recipe No. 1, Layer Cake.

Icing and Filling—See Section IV, Recipe No. 10, Walnut Filling.

1—BUTTER CAKE

- 2 pounds and 13 ounces pastry flour.
- 2½ pounds sugar.
- 5¾ dessertspoons baking powder.
- 4¾ ounces butter.
- 5¼ cups milk.
- 8 eggs.
- 1 teaspoon salt.

Top

- 12 ounces finely chopped walnuts.
- 4 ounces butter cut into ¼-inch squares.
- 2 ounces brown sugar.
- 1½ ounces pastry flour.
- 2½ dessertspoons cinnamon.
- 2½ dessertspoons nutmeg.

Cream butter and sugar; add eggs and beat thoroughly. Sift baking powder, salt and flour, and add alternately with milk. Put in larded square layer cake pans, using 3½ automatic dishers No. 6 full for each layer.

Mix nuts, sugar, flour and spices and sprinkle over top; dot with butter. Bake in moderate oven. When cool split and spread lower half with Butter-Walnut filling. Replace top—cut into 8 pieces.

Filling—See Icings and Fillings, Section IV, Recipe No. 2.

8 Cakes

2—COFFEE CAKE

- 1 pound and 4 ounces pastry flour.
- 18 ounces sugar.
- 4 eggs.
- 7 ounces lard.
- 1 $\frac{1}{2}$ cups milk.
- 1 teaspoon vanilla
- 3 dessertspoons baking powder.
- $\frac{1}{2}$ teaspoon salt.

Top

- $\frac{1}{2}$ cup finely chopped walnuts.
- 1 dessertspoon cinnamon.
- 1 dessertspoon nutmeg.
- 4 ounces brown sugar.
- $\frac{1}{2}$ cup water.

Beat eggs until light, add milk, vanilla and *cooled* melted lard. Sift baking powder, salt, sugar and flour together and add. Mix thoroughly until light. Pour into larded baking pan. Mix nuts and spices and sprinkle over the top. Bake in a medium oven.

Add water to brown sugar and boil for 5 minutes; remove from fire **5 minutes** before cake is done spread the melted brown sugar over the top; this is best done with a dessertspoon.

Bake in 14x16-inch pans. Serve warm if possible. Cut into 24 pieces.

24 Orders.

3—CUP CAKES

- 1 pound and 13 ounces pastry flour.
- 2 pounds sugar.
- 7 ounces butter.
- 7 ounces lard.
- 4 dessertspoons baking powder.
- 8 eggs.
- 1 pint milk.
- 2 dessertspoons lemon extract.
- 1 teaspoon salt.

Cream butter and sugar thoroughly. Beat yolks and whites separately until light. Mix yolks with sugar and butter and whip. Sift baking powder, salt and flour twice, add this to above, alternating with the milk, then add extract and whip thoroughly, lastly fold in beaten egg whites. Put into larded muffin pans, using automatic disher No. 16 once full. Bake in a moderate oven. If cake sticks sprinkle a little flour in bottom of pans.

55 Cakes.

Note—This recipe may be varied by adding any one of the items below:

1. Add $1\frac{1}{2}$ cups seedless raisins before folding in egg whites.
2. Sprinkle chopped walnuts over tops just before baking, 1 cup for this recipe.
3. Ice Tops only with Plain Icing. See Icings and Fillings, Section IV, Recipe No. 6.
4. Ice tops with Plain Icing as above and sprinkle grated cocoanut over the iced cakes while icing is soft, $1\frac{1}{2}$ cups for this recipe.
5. Ice tops with Chocolate Icing. See Icings and Fillings, Section IV, Recipe No. 4.

4—GINGER CAKE

- 7 ounces sugar.
- 7 ounces melted lard.
- 2 eggs.
- 1 cup black molasses.
- 1 cup boiling water.
- 5 ounces seedless raisins.
- 1 pound and 4 ounces family flour.
- 1½ dessertspoons soda.
- 1 teaspoon salt.
- 1 teaspoon ginger.
- 1 teaspoon cinnamon.

Mix sugar, molasses and lard; add eggs beaten until light, then add hot water; stir well and allow to cool slightly. Sift flour, spices and soda together, add to the above, add raisins and mix thoroughly. Pour into a larded, 14 by 16-inch baking pan. Bake in a medium oven. When done cover with icing. Cut into 20 pieces.

Icing—See Icing and Fillings, Section IV, Recipe No. 7.

20 Orders.

5—FROSTED GOLD CAKE

- 1 pound and 14 ounces sugar.
- 1 pound and 2 ounces butter.
- 1½ pints egg yolks (about 32).
- ¾ cups milk.
- 2 pounds and 4 ounces pastry flour.
- 12 ounces cornstarch.
- 2 dessertspoons lemon extract.
- 2¼ teaspoon soda.
- 3 dessertspoons cream of tartar.

Dissolve soda in milk. Sift flour, cream of tartar and cornstarch together. Cream sugar and butter well. Add unbeaten egg yolks gradually. Add milk and extract, then mix in flour lightly.

Use "loafcake" pans lined with larded paper or waxed bread paper. Fill pans, using automatic disher No. 6 filled 4 times. There will be about 1½ dishers full remaining. This should be divided among the 8 cakes.

Bake in a slow oven. Cool and cover with plain icing.

Plain Icing—See Icings and Fillings, Section IV, Recipe No. 6.

8 Cakes.

6—SILVER NUT CAKE

- 2 pounds and 6 ounces sugar.
- 1 pound and 4 ounces butter.
- 1½ pints egg whites (about 24).
- 1½ pints milk.
- 2¼ dessertspoons lemon extract.
- 3 pounds and 2 ounces pastry flour.
- 2¼ dessertspoons soda.
- 1½ ounces cream of tartar.
- 1 teaspoon salt.
- ¾ pound finely chopped walnuts.
- ¾ pound or 1 cup finely chopped nuts for icing.

Dissolve soda in milk, sift flour and cream of tartar together. Cream sugar and butter well. Add unbeaten egg whites gradually. Add milk and extract, then mix in flour lightly. Add 3 cups chopped nuts. These should be *stirred in by hand* to prevent the cake from turning dark.

Use loafcake pans lined with larded paper or waxed bread paper. Fill pans, using automatic disher No. 6 filled 4 times. There will be about 1½ dishers full remaining. This should be divided among the 9 cakes.

Bake in a slow oven. Cool, cover with plain icing. Sprinkle chopped nuts over icing while soft.

Plain Icing—See Section IV, Recipe No. 6.

9 Cakes.

1—BANANA CREAM FILLING

- 2¼ quarts pastry cream.
- 8 ounces sugar.
- 13 bananas about 6 inches in length.

Add sugar to cream, beat until stiff. Use for filling and top, gauging:

- 2 No. 6 automatic dishers full for filling.
- 2 No. 6 automatic dishers full for top.

Spread filling on cake, slice 2 bananas over filling. Use the whipped cream only for top.

Slice bananas with a silver knife.

Tops and Fills 9 Cakes (2 layer).

2—BUTTER-WALNUT FILLING

- 1 pound butter.
- 2 pounds powdered sugar.
- 4 eggs.
- 9 ounces finely chopped walnuts.

Cream butter and sugar, add yolks of eggs, walnuts, and lastly the beaten whites. Spread on layer using 1½ automatic dishers No. 6 to the cake.

Fills 8 Cakes.

3—CHOCOLATE ICING OR FILLING

- 4 pounds powdered sugar.
- 8 ounces butter.
- 2 dessertspoons vanilla.
- 3 eggs.
- *14 ounces unsweetened chocolate.
- 1½ cups boiling water.

Warm butter, cream thoroughly with the sugar. Add vanilla, then slowly add boiling water, working it carefully until smooth. Add melted chocolate, mix well. Lastly add the unbeaten eggs and beat thoroughly for about 2 minutes. If too thick or too thin to spread, regulate water accordingly. Spread warm on layers and tops, using automatic disher No. 6 once full for each layer and top.

***Melting Chocolate**—Melt over steam in a double boiler or improvise boiler by placing a covered bowl over a small saucepan of water.

Ices and Fills 6 Cakes (3 layer).

4—CHOCOLATE ICING FOR CUP CAKES ONLY

- 1 pound powdered sugar.
½ cup hot water.
1½ ounces or 4 prints butter.
*2 ounces unsweetened chocolate.

Roll sugar until all lumps are broken. Melt butter, mix with sugar. Add hot water, then melted chocolate, mix thoroughly. If too thick or too thin to spread regulate water accordingly.

***Melting Chocolate**—Melt over steam in a double boiler or improvise boiler by placing a covered bowl over a small saucepan of water.

Spread warm, over tops only.

Ices 55.

5—PINEAPPLE CREAM FILLING

- 2 quarts pastry cream.
7 ounces sugar.
1¾ cups drained grated pineapple. } obtained from 2 cans grated pineapple,
*½ cup pineapple juice. } size 1 pound, 4 ounces

Add sugar to cream, whip until stiff. Add drained pineapple; then pineapple juice.

*It may be necessary to slightly vary this amount of juice.

Use for filling and top:

2 No. 6 automatic dishers full for filling.

2 No. 6 automatic dishers full for top.

Tops and Fills 9 Cakes (2 layer).

6—PLAIN ICING FOR CUP AND LOAF CAKES

- 1 pound powdered sugar.
½ cup hot water.
4 prints butter.
½ deserts- spoon orange or vanilla extract.

Roll sugar until all lumps are broken. Melt butter, mix with sugar, add hot water and extract and whip until smooth.

Spread on cake while warm and allow to set.

Cup Cakes—Spread over tops only.

Ices 55.

Loaf Cakes—Use but ⅔ cup water, this may vary slightly. Spread over tops only.

Ices 8 Cakes.

7—PLAIN ICING FOR GINGER CAKE, ETC.

9 ounces powdered sugar.

$\frac{1}{4}$ cup milk.

1 teaspoon orange or vanilla extract.

Roll sugar until all lumps are broken. Add milk and extract and whip until smooth. Spread on cake and allow to set.

Covers 1 Cake, size 14 by 16 inches.

8—PLAIN ICING OR FILLING FOR LAYER CAKE

4 $\frac{1}{2}$ pounds powdered sugar.

6 ounces butter.

1 $\frac{1}{4}$ cups hot water.

3 teaspoons vanilla or orange extract.

1 egg.

1 egg white.

Roll sugar until all lumps are broken, warm butter, mix thoroughly with the sugar, add hot water and extract, whip until smooth, gradually add eggs, whip for about 2 minutes or until light. This can be used for both filling and icing.

Fill cakes using 1 *scant* automatic disher No. 6 between each 2 layers.

Cover top using 1 *scant* automatic disher No. 6 to each cake.

Ices and Fills 6 Layer Cakes.

COCOANUT FILLING

Prepare and use same as above. Sprinkle $\frac{1}{3}$ cup cocoanut over each filling and $\frac{1}{3}$ cup over top.

8A—PLAIN ICING AND FILLING FOR LAYER CAKE

This is a small recipe, without eggs, for emergency requirements.

12 ounces powdered sugar.

1 ounce butter.

$\frac{1}{4}$ cup hot water.

$\frac{1}{2}$ teaspoon vanilla or orange extract.

Prepare and use same as above.

Ices and Fills 1, 3-Layer Cake or Ices 3 Layer Cakes.

9—ROYAL CREAM FILLING

- 1 pint milk.
- 1 cup sugar.
- $\frac{3}{4}$ cup flour.
- 2 egg yolks.
- 2 prints butter.
- 1 dessertspoon vanilla.
- 1 cup whipped cream, measured after whipping.

Scald milk in double boiler, mix sugar and flour, blending well. Add to hot milk and stir constantly until thick. Beat egg yolks and add, stirring well at the same time. Cook 5 minutes. Add butter, cool slightly, add vanilla. When thoroughly cooled, stir in whipped cream.

Fill cakes, gauging 1 automatic disher No. 6 between each 2 layers. Use plain icing for top, see Section IV, Recipe No. 6, Plain Icing for Cup and Loaf Cakes.

Fill 3 Cakes (3 Layer).

10—WALNUT FILLING OR ICING

- 1 pound and 8 ounces powdered sugar.
- $\frac{1}{2}$ cup hot water.
- 3 ounces butter.
- 1 egg, white only.
- 9 ounces finely *chopped* walnuts (2 cups).
- 1 teaspoon vanilla extract.

Warm butter, mix well with sugar. Add hot water and extract, whip until smooth. Add eggs gradually and whip for about 2 minutes or until light. Use for filling and icing, gauging:

- 1 *scant* automatic disher No. 6 between each 2 layers.
- 1 *scant* automatic disher No. 6 for each top.

Sprinkle $\frac{1}{3}$ cup walnuts over each filling.

Sprinkle $\frac{1}{3}$ cup walnuts over each top.

Ices and Fills 2 Cakes (3 Layer).

11—WHIPPED CREAM FILLING

- 1 quart pastry cream.
- $3\frac{1}{2}$ ounces sugar.

Add sugar to cream, beat until stiff. Use for filling and top, gauging:

2 No. 6 automatic dishers full for filling.

2 No. 6 automatic dishers full for top.

Tops and Fills 4 Cakes (2 Layer).

1—BISCUITS

- 3 pounds and 5 ounces family flour.
- 2 ounces baking powder.
- 14 ounces lard.
- 2¼ cups milk.
- 2¼ cups water.
- 1½ dessertspoons salt.

Sift salt, baking powder and flour together. Add lard; mix with flour by pressing into flakes between the hands. Mix water and milk, pour into mixture a little at a time, mixing with a knife or spatula. Empty onto work board, knead and roll lightly ½-inch thick. Cut with a 3-inch cutter. Place in a larded pan and bake for about 15 minutes in a hot oven. Biscuits should be 1½ inches thick when baked.

Biscuit dough should be prepared cold and handled and rolled as little as possible.

48 Biscuits.

2—MUFFINS

- 6 pounds and 8 ounces family flour.
- 7½ ounces baking powder.
- 1 pound sugar.
- 3 dessertspoons salt.
- 1½ cups melted lard.
- 9 eggs.
- 3 quarts and ¾ cup milk.

Beat eggs until light, add milk and lard. Sift salt, baking powder, sugar and flour together and add, mix well. Put into larded gem pans, using automatic disher No. 16 *slightly rounded full*. Bake in quick oven about 15 minutes. Muffins should be 2¼ inches extreme height when baked.

96 Muffins.

3—BRAN MUFFINS

- 4 pounds and 8 ounces family flour.
- 1 pound bran—Ralston's.
- 7½ ounces baking powder.
- 1 pound and 2 ounces sugar.
- 1½ cups melted lard.
- 9 eggs.
- 3 quarts and ¾ cup milk.
- 3 dessertspoons salt.

Beat eggs until light, add milk and lard. Sift salt, baking powder, sugar and flour together, and add. Add bran and mix well. Put into larded gem pans, using automatic disher No. 16 *slightly rounded full*. Bake in quick oven 15 minutes.

Should be 2¼ inches extreme height when baked.

96 Muffins.

4—CORN BREAD

- 10 ounces medium fine yellow cornmeal.
- 15 ounces family flour.
- 2½ ounces baking powder.
- 2½ ounces sugar.
- ¼ cup melted lard.
- 1½ ounces lard for larding pan.
- 3½ cups milk.
- 2 eggs.
- 1 teaspoon salt.

Beat eggs until light, add milk and lard. Sift cornmeal, flour, baking powder sugar and salt together and add. Mix well. Put into well larded pans and bake in a quick oven.

Use 14x16-inch pans. Cut into 20 pieces.

20 Orders.

5—ROLLS BREAD

Prepare dough in same way and using same amounts as for Parkerhouse Rolls, see Section V, Recipe No. 6.

Cut prepared dough into 1-pound pieces, mould each pound into 10 balls, place in well larded shallow pans about ¼ inch apart, cover and let rise about ¾ of an hour or until light. Bake 10 minutes in a hot oven. After removing from oven brush tops lightly with melted lard. When done, rolls should be baked together so that it is necessary to separate them. Rolls should average in size 2¼ inches square by 2 inches high.

80 Rolls.

6—ROLLS PARKERHOUSE

- 3 cakes yeast.
- 3 pints milk—scalded and cooled.
- 3 ounces sugar.
- ½ cup melted lard.
- 4 pounds and 10 ounces family flour.
- 1½ dessertspoons salt.

Dissolve yeast and sugar in luke warm milk. Add lard and 2¼ quarts flour. Beat until perfectly smooth, cover and allow to rise in a warm place 1½ hours or until light. Then add remainder of flour and the salt, knead well, place in larded bowl, again cover and let rise in a warm place for about 2 hours or until double in bulk. Roll out ½-inch thick, cut with a 3-inch cutter. Crease heavily through center with the dull edge of a knife; brush half lightly with melted lard and fold over in pocket book shape. Place in well larded shallow pans 1 inch apart. Cover and allow to rise about ¾ of an hour or until light; bake 10 minutes in a hot oven. After removing from oven brush tops lightly with melted lard.

75 Rolls.

7—SNAILS

- 8 cakes yeast.
- 1½ cups luke warm milk for dissolving yeast.
- 4 pounds family flour.
- 8 eggs.
- 4½ cups milk.
- 4 ounces lard.
- 4 ounces butter.
- ½ pound sugar.
- 1½ dessertspoon salt.
- 1 dessertspoon lemon extract.

Filling.

- 2 ounces lard.
- 7½ ounces seedless raisins or currants.
- 10½ ounces sugar.
- 3 dessertspoons cinnamon.

Top Icing.

- 1 pound and 2 ounces powdered sugar.
- ½ cup milk.
- 1 teaspoon vanilla extract.

Sift flour into a bowl, beat eggs slightly or until well mixed. Make a hollow in the center of the flour, pour in eggs and yeast, having dissolved yeast as above. Add 4¼ cups lukewarm milk. Mix thoroughly and knead lightly into a firm dough. Place in a larded pan. Cover and set to rise in a warm place until double in bulk. This requires about 1 hour. Then spread dough as much as possible in a pan.

Mix salt and sugar together, spread over the dough. Add butter, lard and extract. Fold the dough so as to keep the ingredients in and keep folding until thoroughly mixed. Cover and again place in a warm place to rise for about 1 hour.

Filling.

Divide dough into 3 parts, roll each into sheets about ¼-inch thick. Brush over with melted lard and bestrew with raisins, cinnamon and sugar. Roll each sheet into a long roll about 2¾ inches in thickness. Then slice into pieces ½-inch thick or 23 to the roll. Lay them on a larded baking pan and cover and allow to rise until nearly double in size. This also requires about 1 hour.

Baking and Icing.

Bake in a moderate oven. When done and still hot spread icing partly over each. This is best done with a spatula.

Prepare icing per Section IV, Recipe No. 7, using amounts as above.

Baked snails should be about 3½x4½ inches in size.

70 Snails.

8—STRAWBERRY TARTS

- 1 pound prepared pie dough.
1½ cups jam.

Roll dough very thin.

Cut the bottom crust with a 3-inch biscuit cutter.

Cut the top crust with a 3-inch doughnut cutter, cutting a 1-inch hole in center.

Place the two together, bake in hot oven until well browned. Remove top crust, slightly spread 1 dessertspoon of jam over bottom crust. Replace top and serve—2 to an order. If other jam is used, change the name accordingly.

20 Tarts.

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